



## Sample menu

Mr Lyan Gin Highball Cocktail 11.50

Rick Stein Gin, Pineapple, Fennel, Bitter Lemon

Our Gin Highball was created in collaboration with award winning Bartender Ryan Chetiyawardana aka Mr Lyan.

### APPETISERS

MARINATED OLIVES with sundried tomatoes and bay leaves. 3.95  
HALLOUMI SAGANAKI halloumi fried in semolina with oregano and honey. 3.95  
PACIFIC OYSTERS Brownsea Island or Porthilly on ice. 3.00 each

### STARTERS

SASHIMI OF SEA BASS, SCALLOP, TROUT AND YELLOWFIN TUNA with wasabi, pickled ginger, daikon, shiso leaves and soy dipping sauce. 16.50  
CORNISH CRAB with cucumber salad and wasabi mayonnaise. 12.95  
PRAWN COCKTAIL with tomato, avocado, baby gem lettuce and marie rose sauce. 8.95  
OYSTER SELECTION three Brownsea Island and three Porthilly on ice. 6 oysters 18 / 12 oysters 36  
SEARED TUNA AND GUACAMOLE with lemongrass, ginger and soy dressing. 10.95  
SCALLOPS IN THE HALF SHELL served with truffle butter, wild mushrooms, chives and crutons. 16.50  
GRILLED MACKEREL with pickled vegetables. 8.95  
FISH & SHELLFISH SOUP with rouille, Parmesan and crutons. Flavoured with tomato, saffron, garlic, red peppers, fennel and a pinch of cayenne. 8.95  
GREMOLATA PRAWNS with lemon mayonnaise. 9.95  
MUSSELS River Ex mussels cooked with chilli, fresh tomato, garlic, parsley and white wine 8.95  
CRISPY MACKEREL SALAD with apple, carrot, shallot, birdseye chilli and peanut salad 9.95  
GRILLED SARDINES with coarse green herbs. 6.95  
HOT SHELLFISH tiger prawns, mussels, razor clams, cockles, crab claws, an oyster and a scallop with a parsley, chilli, olive oil, garlic and lemon sauce. 25.95

### MAINS

INDONESIAN SEAFOOD CURRY sea bass, cod and prawns served with pilau rice and a green bean salad with garlic, chilli and coconut. 24.95  
HAKE ALLA CARLINA pan fried hake fillet with a sauce of tomatoes and capers. 19.00  
ROAST TRONÇON OF WILD TURBOT WITH HOLLANDAISE SAUCE turbot in the English style, simple and probably a nicer way of eating this wonderful fish than anything more elaborate. 39.95  
SINGAPORE CHILLI CRAB stir-fried Cornish brown crab in the shell with garlic, ginger, chilli and coriander. Very much for those who love eating with their hands and getting gloriously messy. 24.95  
DOVER SOLE À LA MEUNIÈRE dusted with flour and fried in an oval pan, served with beurre noisette. 39.95  
THE "FRUITS DE MER" Half lobster, oysters, mussels, tiger prawns, scallops, razor clams, cockles and whole crab with mayonnaise and shallot vinegar, served on ice. 55.00  
CHARGRILLED MONKFISH with crushed new potatoes and watercress. 28.95  
BRAISED BRILL with slivers of potato, mushrooms and truffle oil. 29.95  
SEASONAL TEMPURA VEGETABLES served with chilli sauce, lime juice and coriander. 12.95  
COD AND CHIPS served with mushy peas and tartare sauce. 17.95  
SRI LANKAN CASHEW NUT CURRY WITH GREEN BEANS served with pilau rice. 14.95  
CRAB LINGUINE with chilli, garlic and flat leaf parsley. 16.95  
RAVIOLI with porcini mushrooms, sun dried tomato and hazelnuts 15.95  
PAN FRIED FILLETS OF SEA BASS with spinach and beurre blanc. 22.95  
10oz RIBEYE STEAK salad of lettuce, shallots and cabernet sauvignon vinegar, thin cut chips. 29.95  
8oz FILLET STEAK with sautéed potatoes and watercress salad. 32.95

### STEAK SAUCES

BORDELAISE or BÉARNAISE 2.95 each

### SIDES 4.50 each

BABY GEM SALAD with shallot cream and cabernet sauvignon vinegar.  
MINTED NEW CHARLOTTE POTATOES  
ROASTED BUTTERNUT SQUASH with basil and chilli oil.  
CAVOLO NERO with confit garlic.  
CORNISH KALETTES with olive oil.  
THIN CUT CHIPS

Please ask for information on allergens.