



Sample menu

BOOK NOW

APPETISERS

HALLOUMI SAGANAKI dusted in semolina, fried in olive oil and drizzled with honey, black sesame seeds and oregano 4.50

SALT COD BRANDADE with toasted bread 4.50

SOURDOUGH served with salted butter and marinated Kalamata olives 4.50

PADRON PEPPERS with extra virgin olive oil and sea salt 5.00

STARTERS

GRILLED SARDINES with tomato, garlic and thyme dressing 6.95

THAI FISH CAKES with a sweet and sour cucumber dipping sauce 7.95

PASTA ALLA PESTO TRAPANESE with almond, basil and pecorino pesto 7.95

CRAB LINGUINE handpicked white crab meat, olive oil, chilli, garlic and parsley 9.95

CRISP SMOKED MACKEREL SALAD with sliced shallots, carrot, kohlrabi, basil, peanuts and bird's eye chillies 8.95

FISH AND SHELLFISH SOUP with rouille, Parmesan and croutons flavoured with tomato, saffron, garlic, red peppers, fennel and a pinch of cayenne 9.95

WEST COUNTRY MUSSELS with chilli, garlic, tomato and parsley 10.95

SALT AND PEPPER PRAWNS served with cucumber, spinach and a soy and sesame dressing 12.95

GRILLED SCALLOPS in the half shell with hazelnut and coriander butter 16.95

OYSTERS CHARENNAISE a seemingly odd combination - freshly opened oysters with some hot, spicy sausages. The idea is that you eat an oyster, take a bite of the sausage then a good gulp of cold white wine like Muscadet 12.95

OYSTERS shucked oysters served on ice with cabernet sauvignon shallot vinegar and shallots Three 12.95 | Six 19.95

MAINS

ENDERBY SMOKED HADDOCK FISH CAKES with a soft boiled egg and a mustard sauce 14.95

CASHEW NUT CURRY lightly spiced Sri Lankan curry with coconut milk, served with basmati rice 15.95

RAVIOLI with porcini mushrooms, sun dried tomatoes and hazelnuts 15.95

FISH AND CHIPS prime cod from sustainable stocks deep-fried in dripping, served with thick cut chips, mushy peas and tartare sauce 17.95

GRILLED HAKE with spring onion mash and soy butter sauce 19.95

INDONESIAN SEAFOOD CURRY with sea bass, cod and prawns. Served with pilau rice and a green bean and grated coconut salad with crisp fried shallots, garlic and chilli 27.95

100Z RIB EYE STEAK 30 day dry aged Hereford, with rocket and thin cut chips 29.95

CHARGRILLED FILLETS OF WILD SEA BASS with a tomato, butter and vanilla vinaigrette. Served with Cornish potatoes 32.95

ROAST TRONCON OF HALIBUT served with hollandaise sauce 39.95

WHOLE DOVER SOLE either chargrilled with sea salt and lime or meunière with noisette butter, dusted with flour and fried in an oval pan 39.95

LOBSTER THERMIDOR we used to sell lobster thermidor 20 years ago, but fashion changed. Now there's a renaissance of classic French seafood dishes. I've made it lighter and more fragrant and it's rather good. Served with thin cut chips medium 52.95 | large 57.95

PADSTOW LOBSTER GRILLED split and grilled served in the shell with a shellfish reduction flavoured with parsley, chervil, chives and tarragon or steamed with mayonnaise. To some picking the meat is too messy but to me it's a memorable feast. Served with minted Cornish potatoes and sautéed courgettes with extra virgin olive oil and chives medium 49.95 | large 54.95

STEAK SAUCE

BÉARNAISE 3.00

SIDES

GARDEN SALAD with fines herbes 4.00

SEASONAL CABBAGE 4.00

GREEN BEAN SALAD 4.00

THIN CUT CHIPS 3.50

BUTTERED POTATOES 3.50

Please ask for information on allergens.