



### CAMEL VALLEY SPARKLING BRUT ROSÉ

Cornish sparkling rosé grown just along the Camel River in Cornwall. Delicate salmon pink colour, lovely floral and strawberry and lots of red apple. 11.80 glass (125 ml)

## Appetisers

- BREAD AND OLIVES sourdough, salted butter and marinated Kalamata olives 4.50
- DORSET OYSTERS on ice with lemon and a red wine and shallot dressing 3.50 each
- SAGANAKI HALLOUMI honey, oregano and sesame seeds 4.50
- PADRON PEPPERS extra virgin olive oil and sea salt 5.00

## Starters

- CELERIAC SOUP with thyme and celeriac crisps 5.95
- GRILLED MOUNT'S BAY SARDINES with a tomato, garlic and thyme dressing 6.95
- WARM SALAD OF WOOD PIGEON with potatoes, watercress, and shallots 7.95
- SMOKED MACKEREL PÂTÉ with Melba toast, beetroot and mixed leaves 7.95
- PASTA ALLA PESTO TRAPANESE almond, basil and pecorino 7.95
- FISH AND SHELLFISH SOUP with rouille, Parmesan and croutons flavoured with tomato, saffron, garlic, red peppers, fennel and a pinch of cayenne 9.95
- CRAB LINGUINE handpicked white crab meat, olive oil, chilli, garlic and parsley 9.95 / Main 18.95
- MOULES MARINIÈRE a classic French style mussel with onion, butter, white wine, and parsley 9.95  
Main with chips 18.95
- GRILLED SCALLOPS IN THE HALF SHELL with a hazelnut and coriander butter 15.95

## Lunchtime Specials

- FISH AND CHIPS a slightly smaller lunch time version of our famous fish and thin cut chips 12.95
- MOULES FRITES Westcountry mussels and thin cut chips 13.95
- CRAB SANDWICH handpicked crab meat with mayonnaise and rocket, in a white bloomer 9.95

## Mains

- MACKEREL RECHEADO lightly spiced mackerel fillets served with a kachumber salad and raita 10.95
- FISH AND CHIPS battered prime cod from sustainable stocks. Served with chips, mushy peas and tartare sauce 17.95
- SMOKED HADDOCK FISH CAKES with a soft boiled egg and a mustard sauce 14.95
- GRILLED HAKE with spring onion mash potato and soy butter sauce 19.95
- RAY WING with a warm vinaigrette and hispi cabbage 22.95
- 10oz RIBEYE STEAK "seasoned with my own pepper mix" from our Launceston butcher Philip Warren, with thin cut chips, lettuce, shallots, and cabernet sauvignon vinegar 29.95
- ADD BÉARNAISE SAUCE 3.00
- FENNEL RAVIOLI porcini mushrooms, sun-dried tomatoes and hazelnuts 15.95
- BEETROOT HUMMUS with quinoa and roasted vegetables 16.95

## Classics

- 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, served with hispi cabbage and new potatoes 39.95
- WHOLE DOVER SOLE MEUNIÈRE with noisette butter, dusted with flour and fried in an oval pan, served with new potatoes 39.95
- INDONESIAN SEAFOOD CURRY with sea bream, cod and prawns. Served with pilau rice and a green bean and grated coconut salad with crisp fried shallots, garlic and chilli 26.95

## Sides

- BUTTERED NEW POTATOES 2.95
- GARDEN SALAD with fines herbes 3.50
- HISPI CABBAGE 3.50
- THIN CUT CHIPS 3.50
- BUTTERED GREEN BEANS 4.50
- GLAZED CARROTS 3.95

## Festive Set Menu

- CAULIFLOWER FRITTERS with cashew sauce
- GRILLED WHOLE SARDINES with a tomato, garlic and thyme dressing
- FISH AND SHELLFISH SOUP with rouille, parmesan and croutons
- BLACK RISOTTO with cuttlefish
- COARSE PORK TERRINE with beetroot chutney and toasted sourdough
- SMOKED SALMON with horseradish cream\*
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- GRILLED COD with a red wine sauce and spiced Puy lentils
- GRILLED HAKE with spring onion mashed potato and soy butter sauce
- WHOLE STEAMED SEA BASS with garlic and ginger
- BRAISED BEEF SHORT RIB with mashed potato
- BEETROT HUMMUS with quinoa and roasted vegetables
- CONFIT DUCK LEG with sauteed potatoes, red cabbage and lettuce frisee\*
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- CHRISTMAS PUDDING with brandy clotted butter
- CHOCOLATE TART with mascarpone cream and almonds
- PANNA COTTA with poached pears
- TIRAMISU
- A SELECTION OF CHEESE\*
- LUNCH
- 2 COURSES 27.50 | 3 COURSES 30.50
- DINNER
- 3 COURSES 34.95
- \*Included in the dinner menu or available at lunch for a supplement
- GLASS OF RICK STEIN'S MULLED WINE
- £5.95

Please ask for information on allergens.  
tables

A discretionary 12.5% service charge will be added to all



## Desserts

APPLE TARTE TATIN with clotted cream 7.95

CHOCOLATE PAVÉ peanut crumb and salted caramel ice cream 7.95

PANNA COTTA with poached pears 7.95

CHRISTMAS PUDDING with brandy clotted butter 7.95

STICKY TOFFEE PUDDING with vanilla ice cream 7.50

SELECTION OF ICE CREAMS AND SORBETS vanilla, chocolate, strawberry and salted caramel ice cream or raspberry, lemon and lime, ruby blood orange, mango sorbet 6.95

A SELECTION OF CHEESE Cornish Kern, Croxton Manor Cheddar, Melusine, Solstice, Brie 3 for 9.95 | 5 for £13.95

## Dessert Wine

DOMAINE DE GRANGE NEUVE, 2011 MONBAZILLAC  
100ml 6.95 / Bottle 31.00

PETIT VÉDRINES, CHÂTEAU DOISY VÉDRINES, SAUTERNES 2013,  
BORDEAUX Bottle 40.00

LATE HARVEST TOKAJI KATINKA, HUNGARY, 2018  
Bottle 41.00

## Port & Digestifs

LEACOCK'S FULL RICH MADEIRA, PORTUGAL  
70ML 7.00 / Bottle 40.00

ENTER.SAKE JUNMAI DAIGINJO DRY SAKE 5.25

MANZANILLA PAPIRUSA, LUSTAU, SPAIN 70 ML 7.50

OLOROSO PATA de GALLINA, LUSTAU, SPAIN 70 ML 7.80

## After Dinner Cocktail

ESPRESSO MARTINI  
Belvedere vodka, espresso coffee liqueur,  
double espresso and sugar syrup. 10.95

## Liqueurs (25ml)

BAILEYS (50ml) 5.00 / GRAND MARNIER 3.65

COINTREAU 3.95 / AMARETTO SALIZA 3.95 /  
LIMONCELLO 4.25

## Coffee

Origin coffee. Blend of 50% Brazilian and 50% Colombian. Tasting notes of chocolate cookie, berry syrup and pecan nuts.

CAPPUCCINO / ESPRESSO / CAFÉ LATTE / CAFÉ MOCHA / AMERICANO

Coffee from 2.10