



OUR HOUSE CHAMPAGNE COCKTAIL
Champagne Beaumont, Somerset cider brandy, chocolate bitters and sugar. 9.95

APPETISERS

- PORTHILLY OYSTERS on ice with shallot vinegar and lemon. 2.95 each
MARINATED OLIVES with sundried tomato and bay leaf. 2.95
MACKEREL ESCABECHE fried in olive oil and then marinated in olive oil, white wine vinegar and herbs. 3.50
LANGOUSTINES on ice, simply the best, freshly caught from the west coast of Scotland. 5.95 each

STARTERS

- TUNA CARPACCIO with a mustard dressing, capers, tomato and mint. 6.95
CRAB LINGUINE handpicked white crab meat with tomato, garlic, chilli and parsley. 7.95
FISH & SHELLFISH SOUP with rouille, Parmesan and croutons. This recipe is straight from Provence. 7.95
MACKEREL FILLETS grilled with pickled autumn vegetables, chervil and chive oil. 5.95
MUSSELS WITH BLACK BEAN with ginger, garlic and spring onion. 5.95
WARM SALAD OF PIGEON with frisée leaves, potatoes and sherry vinegar and walnut-oil dressing. 8.95
GIGANTES with tomatoes and greens. 5.95
STIR FRIED SQUID with chorizo, red pepper and potato. 7.95
BARBEQUE MOUNTS BAY SARDINES wrapped in vine leaves. 5.95
PORK AND HERB TERRINE with beetroot chutney and a bitter leaf salad. 6.95

MAINS

- FILLET OF HAKE A LA PLANCHA beurre blanc and baby spinach. 15.95
ICELANDIC BREADED LAMB CHOPS with spiced red cabbage. 21.50
COD AND CHIPS served with thick cut chips, mushy peas and tartare sauce. 16.95
TURBOT HOLLANDAISE tronçon of turbot in the English style, simple and probably a nicer way of eating this wonderful fish than anything more elaborate. 29.95
DOVER SOLE A LA MEUNIÈRE dusted with flour and fried in an oval pan with noisette butter. 32.95
INDONESIAN CURRY with sea bass, squid and prawns served with basmati rice and a green bean and grated coconut salad with crisp fried shallots, garlic and chilli. 22.95
8OZ RIB EYE STEAK with hand cut thin chips, béarnaise sauce and a salad of lettuce, shallots and Cabernet Sauvignon vinegar. 24.95
PAN FRIED RAY WING with black butter. 16.95
SINGAPORE CHILLI CRAB stir-fried whole crab in shell with garlic, ginger, chilli and coriander. Very much for those that like eating with their hands and getting gloriously messy! 22.95
PUMPKIN RISOTTO with sage beurre noisette. 9.95
SALT PORK BELLY with split pea purée and sauerkraut. 14.95

SIDES 3.50 each

- PADRON PEPPER A LA PLANCHA with extra virgin olive oil.
BITTER LEAF SALAD with mustard dressing.
CRUSHED POTATOES with olive oil and watercress.
COURGETTES with chervil and chives.
HAND CUT THIN CHIPS
CAVOLO NERO with fennel seeds and garlic.