

SMALL BITES

FLATBREAD Baba ghanoush and tzatziki 211 kcal	5.50	HALLOUMI SAGANAKI with honey and sesame seeds 623 kcal	6.50
BEEF SATAY with sweet soy and lime dressing 330 kcal	6	PRAWN FRITTERS with tomato chutney 552 kcal	6.50

STARTERS

CELERIAC SOUP * with thyme and celeriac crisps 275 kcal	7.50
GRILLED SARDINES * whole sardines with fermented ketchup and pickled fennel 166 kcal	9.50
VIETNAMESE POACHED CHICKEN SALAD * with peanuts, chilli, mint and coriander 217 kcal	11.50
ST AUSTELL BAY MUSSELS * with chilli, garlic and lemon 259 kcal	13.50
GRILLED SCALLOPS with pumpkin seeds, chilli and coriander 101 kcal each	1 for 6.50 3 for 19
SALT AND PEPPER PRAWNS with cucumber, spinach and a soy and sesame dressing 445 kcal	16

LUNCH SPECIALS all served with thin cut chips

CURED BEEF SALAD with lemongrass, peanuts and basil 1240 kcal	16
CHICKEN BURGER with Asian coleslaw and sriracha mayonnaise 1611 kcal	18

MAINS

GRILLED MISO AUBERGINE * with rice noodles, spring onions and beansprouts 491 kcal	16
INDONESIAN CHICKEN BROTH * with vermicelli noodles, a boiled egg, chilli and crispy basil 747 kcal	19
SHEPHERD'S PIE * Inspired by the madras club 516 kcal	19
PAKORA FISH AND CHIPS * with mushy peas, tomato chutney and chat masala 450 kcal	20
PONDICHERRY FISH CURRY * a fragrant southern Indian curry with basmati rice and a poppadom 772 kcal	23
8OZ RUMP STEAK * with roasted red pepper and smoked paprika chimichurri and thin cut chips 1343 kcal	29

3 COURSES FOR £34 Choose any dish marked with *

£3 supplement for salt and pepper prawns. £6 supplement for 8oz rump steak.

SIDES

CHAPATIS 240 kcal	2	CHAT MASALA CHIPS 657 kcal	5.50
POPPADOMS 130 kcal	2	BUTTERNUT SQUASH	6
ASIAN COLESLAW 37 kcal	4	In sweet tamarind masala 428 kcal	
THIN CUT CHIPS 647 kcal	5.50	GRILLED HISPI CABBAGE	6
		with mirin and soya	

GIFT CARDS

Delight friends and family with a Rick Stein gift card, redeemable in all our restaurants, rooms, cookery school, shops and online.



DESSERTS

LEMON AND YUZU POSSET with a gingerbread crumb 425 kcal	8.50
MEXICAN RICE PUDDING with honeycomb and cinnamon sugar 224 kcal	8.50
CHEESECAKE with a pear and ginger compote 442 kcal	9
STICKY TOFFEE PUDDING with Cornish clotted cream 1053 kcal	9.50
A SELECTION OF CORNISH ICE CREAMS AND SORBETS 3 scoops Madagascan vanilla Pistachio Strawberries and cream Chocolate Salted Caramel Coconut Mango Raspberry Pineapple Lemon & Lime 591 kcal	7.50
3 CHEESE SELECTION Ashlyn Goats' cheese, Colston Bassett Stilton and Cornish Yarg with toasted walnuts, honey and oat biscuits 815 kcal	13.50

£3 supplement for the cheese selection if you're dining on the 3 courses for
£34 menu

DESSERT WINE

Domaine de Grange Neuve, 2017 Monbazillac
8 (100ml glass)
Late Harvest Tokaji Katinka, Patricius,
Hungary 2021 16 (70ml glass) | 46 (375ml bottle)

WHISKY/WHISKEY

Oban 14 YO Classic Malt 9.50 | Eagle Rare 10YO Single Barrel 6
Glenmorangie 10YO 6.25 | Laphroaig 10YO 6.50 | Nikka Miyagikyou
Nikka From The Barrel 9.50 | Jameson 5 | Glenmorangie 5.25
Jack Daniels 5.25

LIQUEUR

Disaronno 4.25 | Frangelico 3.50 | Grand Marnier 4

COGNAC & ARMAGNAC

Maxime Trijol VSOP 8.50 | Castarède Bas Armagnac 20yr 8