

Pick Stein

Sample Menu

APPETISERS & SHARING PLATES

"I love starting lunch or dinner with a few plates for everyone to share."

SMOKED ANCHOVIES in olive oil 19 kcal 6.50

MARINATED KALAMATA OLIVES lemon, thyme, bay leaves, garlic and rosemary 302 kcal 5

SOURDOUGH with salted butter 1020 kcal 7.50

HALLOUMI SAGANAKI dusted in semolina. Fried in olive oil and drizzled with honey, black and white sesame seeds 631 kcal 7.50

PADRÓN PEPPERS 'A LA PLANCHA' from our Padstow kitchen garden, with extra virgin olive oil and sea salt 157 kcal 8

DORSET OYSTERS

Raw 50 kcal 6.50 | Tempura 213 kcal 6.50 | Rockefeller 120 kcal 6.50 | Charentaise 312 kcal 7.00

CAVIAR

Cornish Salted Baerii 63 kcal 10g 45.00 | Oscietra 54 kcal 10g 50.00 | Beluga 56 kcal 10g 65.00
Served with blinis and crème fraîche

STARTERS

"Should you wish to share some starters we can present them so you can all help yourself."

SMOKED MACKEREL PATE with homemade focaccia and red onion chutney 503 kcal 13.50

LOBSTER BISQUE flavoured with tomato, saffron, garlic, red peppers and fennel, served with rouille, Parmesan and croutons 451 kcal 15.50

MARINATED BLUEFIN TUNA with passionfruit, chilli, lime, and coriander 164 kcal 15

PHO seabass, prawns, rice noodles, chilli, coriander 450 kcal 16

MUSSELS ARRABBIATA in slow cooked tomato chilli sauce, white wine, and basil 249 kcal 16.50

TWICE BAKED GOAT'S CHEESE AND THYME SOUFFLÉ 520 kcal 16.50

RAGOÛT OF TURBOT WITH SCALLOP in a Vouvray sauce with basil, celery, carrot, mushroom, and leek 345 kcal 17.95

SCALLOPS with truffle butter, croûtons and chives 180 kcal 25

THE RAW BAR

SASHIMI OF SCALLOPS, BASS, SALMON AND YELLOWFIN TUNA

wasabi, Japanese horseradish, pickled ginger and soy dipping sauce 185 kcal 29

SEA BASS CEVICHE

chili, tomato and coriander 185 kcal 18.50

SALMON AND TUNA TARTARE

smoked salmon, tuna and Loch Duart salmon with avocado, tomato and cayenne pepper 208 kcal 18

SINGAPORE CHILLI CRAB

stir-fried whole crab with garlic, ginger, chilli and coriander 1055 kcal 49.50

SHELLFISH

THE "FRUITS DE MER"

lobster, crab, razor clams, clams, cockles, crevettes, scallop, oysters and mussels.
Served on ice

HOT SHELLFISH

brown crab claws, razor clams, clams, cockles, crevettes, scallops, oysters, mussels and with parsley, chili, olive oil, garlic and lemon 1099 kcal 50

Small 481 kcal 50 (Exclude lobster)
Large 797 kcal 90 (Half lobster)
Sharing for two 1070 kcal 130 (Whole lobster)

MAINS

MARKET FISH from day boats landing at Newlyn harbour, market price

FISH AND CHIPS mushy peas, curry sauce, tartare sauce and thick cut chips (One Feeds Two Every time you order fish and chips, we donate a school meal to a child in poverty)
1432 kcal 27.50

SEAFOOD LINGUINE prawns, mussels, crab in arrabbiata sauce with crispy garlic and basil 231 kcal 29.50

BALLOTINE OF CORNISH COD with soy butter sauce 350 kcal 30

INDONESIAN SEAFOOD CURRY with basmati rice and a green bean and grated coconut salad 1424 kcal 38

ROASTED MONKFISH with Serrano ham and sauerkraut 146 kcal 39

TURBOT HOLLANDAISE turbot in the English style, simple and probably a nicer way of eating this wonderful fish than anything more elaborate 1104 kcal 58

CHARGRILLED 8oz RIBEYE STEAK served with thyme, garlic, rosemary, roasted tomatoes, roasted field mushrooms, thick cut chips and peppercorn sauce 1786 kcal 42

8oz FILLET STEAK served with thyme, garlic, rosemary, roasted tomatoes, roasted field mushrooms, thick cut chips and peppercorn sauce 1786 kcal 48

WILD MUSHROOM RISOTTO served with mascarpone, porcini stock, saffron 507 kcal 18

LOBSTER

GRILLED PADSTOW LOBSTER

served with fines herbes and buttered potatoes 1125 kcal

GOAN LOBSTER

"A favourite of mine, the spice doesn't overwhelm."

served with cucumber and lime salad 968 kcal

LOBSTER THERMIDOR

a classic French dish of Padstow lobster cooked in a light cream and Noilly Prat sauce with fines herbes. Gratinated with Parmesan and served with thin cut chips 1477 kcal

SIDES

THIN OR THICK CUT CHIPS 790 kcal 6.50

SAUTÉED POTATOES with salsa verde 323 kcal 6.50

BUTTERED NEW POTATOES 381 kcal 6.50

RICE with cinnamon, cloves and cardamom 213 kcal 4

CARROTS with tarragon and butter 123 kcal 7

KALE with confit garlic and fennel seeds 686 kcal 7

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DESSERT MENU

BAKEWELL TART with orange zest crème fraîche 10

* Late Harvest Tokaj Katinka, Patricius, Hungary 2021 (100ml) 16

RUM AND RAISING PUDDING with rum butterscotch sauce 11

* Muscat, Rutherglen, Rosewood Vineyards, Victoria, Australia (70ml) 13.25

STICKY TOFFEE PUDDING with vanilla ice cream 984 kcal 11

* Sauternes, Château Delmond, Bordeaux, France 2022 (100ml) 13.75

CARAMELISED WHITE CHOCOLATE TART with blackcurrant sorbet 11.50

* Monbazillac, Château Ramon, Bordeaux, France (100ml) 8.50

HOT CHOCOLATE FONDANT with pistachio ice cream 579 kcal 13

(Please allow approximately 15min cooking time)

* Late Harvest Tokaj Katinka, Patricius, Hungary 2021 (100ml) 16

ICE CREAMS AND SORBETS 591 kcal 10.50

ice cream: vanilla, chocolate, strawberry, rhubarb, coconut and salted caramel
sorbet: lemon, raspberry and mango | vegan ice cream: chocolate and vanilla

* Pedro Ximénez N.V (70ml) 10.50

* Sommelier recommendation

A SELECTION OF CHEESE

Cheddar, Roquefort, Baron Bigod, Camembert and Ash Lynn. Served with Peter's Yard crispbread, oat biscuits and membrillo 930 kcal 15

PORT

LATE BOTTLED VINTAGE (LBV), QUINTA DE LA ROSA, 2019 8

TAWNY PORT, QUINTA DE LA ROSA 10-YEAR-OLD 8.50

VINTAGE, QUINTA DE LA ROSA, 2009 21.50

AFTER DINNER COCKTAILS

ESPRESSO MARTINI

Freshly brewed espresso, vodka and coffee liqueur shaken over ice. A true post dinner drink 15

BRANDY ALEXANDER

VS Cognac, crème de cacao, double cream, garnished with a grating of nutmeg 11.50

CHOCOLATE MARTINI

Belvedere vodka, crème de cacao, chocolate syrup and topped with double cream 12.50

LIQUEUR COFFEES

FRIAR'S COFFEE 8

FRENCH COFFEE 8.50

IRISH COFFEE 8.50

AMARETTO COFFEE 8.50

BAILEYS 8.50

COINTREAU 8.50

ESPRESSO 8.50

CALYPSO COFFEE 10.50