



## Sample Menu

Native oysters - natural or mignonette	6
Sea bream ceviche with chilli, coriander and pomegranate	13
Sashimi of Cornish tuna, salmon and scallop	19
Frisée, bacon and poached egg	7
Beetroot, feta and orange salad	9
Potted mackerel with pickled carrot	6
Ortiz anchovies, salted butter and bread	8
Bang bang cauliflower	7
Pumpkin soup with chilli oil	9
Crab rarebit, gentleman's relish mayo	9
Scallop with black vinegar, porcini and ginger	8
Guinea fowl terrine with chutney	8
Chicken Caesar salad	16
Shallot tarte tatin	16
Battered haddock and chips, with curry sauce and peas	22
Tagliatelle, red mullet, tarragon and fish sauce	24
Market fish, see our chalk board	MP
Duck bearnaise, thin chips and salad	25
Hake casserole with wild mushrooms	24
Indonesian seafood curry	30
Game pie with red cabbage, mash potatoes and gravy	38
Chips	5
Green salad	5
Chargrilled cabbage, marmite butter	6
Jansson's temptation	6
Cavolo nero with chilli and garlic	6
Cauliflower cheese	7



Bakewell tart with Cornish clotted cream	9
Caramelised white chocolate tart with blackcurrant sorbet	10
Rum and raisin pudding with butterscotch sauce	10
Coffee Crème Brûlée with white chocolate and pecan biscotti	8
A selection of ice cream	10.50
Cheese with membrillo and sourdough crackers	12

#### DESSERT WINE

Monbazillac, chateau Ramon, grange neuve, France, 2018	12
Sauternes chateau Delmont, France 2022	13   53
Late harvest Tokaj, Hungary	15.30   50
Brachetto d'acqui dogg, contero, Italy 2019	15.75
Morris of Rutherglen, muscat, Australia, NV	69

#### SHERRY

Mira la mar fino, Jerez, Spain	7
Manzanilla vero flour, Spain	7.70
Amontillado los arcos, Lustau, Spain	8
Madeira tinta negra, miles, rich, Portugal NV	8.90

#### PORT

Quinta de la rosa lbv 2019	8
Quinta de la rosa 10-year-old tawny	12
Quinta de la rosa vintage 2009	20.50

Tea	3.75
Espresso	3.50
Americano	4
Latte	4
Cappuccino	4
Flat white	4