

## Starters

Freshly baked organic bread & butter first basket complimentary	
Thereafter, per basket	1.50
Anchovies, artichokes & olives	4.95
Half dozen Colchester rock oysters	11.95
Plateau fruits de mer	16.95/33.00 <b>(for two)</b>
Pea & Mint soup with crayfish	6.50
Moules marinières	6.95/10.95
Dorset crab salad, & baby spinach	8.25
Yellow fin tuna tartare, ginger, lime, white radish	9.00
Whitebait & aioli	5.50
Potted smoked cornish mackerel	6.50
Shellfish cocktail	7.95
Scallop & spinach gratin	8.00
Smoked eel, warm jersey royal, watercress salad & horseradish cream	8.50
Summer vegetables, pickled walnuts & goats curd	7.50
Pressed ham hock, piccalilli & toast	7.95
Crab doughnuts, tartar sauce	6.50

All Prices include 17.5% VAT

A discretionary 12.5 % Service Charge will be added

## Fish Main Course

<b>(All cooked and served whole on the bone with Chips and Tartar sauce)</b>	
Cornish lemon sole	17.00
Cornish line caught seabass	18.00
South coast sea bream	16.00
Grilled lobster	18.50 <b>(h)</b> 33.50 <b>(w)</b>
Monkfish tail	16.95
Cornish sardines, broad beans & capers	14.75
Seafood fettuccine	14.95
Steamed palourde clams chorizo & tomato	14.00
Fish Pie	12.50
Roasted fillet of gurnard, crayfish, mango & avocado salsa	13.50
Cod cheeks steamed in banana leaves, (patra ni machi) basmati rice	14.75
Market fish stew, saffron & samphire	14.95
Beer battered haddock, pea purée	13.95
Supreme of organic salmon, parsley mash & sorrel sauce	13.50
Atlantic prawns, garlic and chilli (6)	14.50

## The Grill

**(All our beef is Aberdeen Angus 28 days aged)**

Free-range label rouge bbq poussin	13.00
Club-steak (330grams)	16.95
Fillet steak (250 grams)	17.95
Middle White pork cutlet,(240grams) lavender honey & apples	13.95
House Burger with hand diced angus beef (250 grams) (Blue cheese/cheddar, bacon or jerk seasoning)	10.95
Southdown leg of lamb (230g)	15.95
Châteaubriand for two (500 drams) (All grills served with chips)	44.00
Béarnaise/Pepper sauce	1.50

## Side Dishes

Buttered Samphire	3.50
Gratin of leeks	3.25
Tender stem broccoli	3.50
Mixed /green/tomato salad	3.25
Minted jersey royals	3.50

## Desserts

Crème brûlée	6.25
Chocolate pot	5.95
Strawberry Eton-Mess	6.25
Summer pudding, Cornish clotted cream	5.95
Cherry-bakewell, cherry yoghurt ice-cream	6.25
Lemon sponge, apricots &honey-comb chantilly	5.50
Knickerbocker glory	6.50
Selection of british cheese	7.95

## Dessert Wines

	glass (75ml)	bottle
2005 Monbazillac Domaine de l'Ancienne Cure SW France (375 ml)	6.25	18.50
2007 Muscat de Rivesaltes Château de Jau, Roussillon, France (500 ml)	6.75	28.00
2007 Banyuls Les Clos de Paulilles, Roussillon France (500 ml)	7.25	32.00
2003 Sauternes Cru Classe, Château Filhot, Bordeaux, France (375 ml)	7.50	37.00

## Hot drinks

Tea and Infusions	2.50
Filter Coffee	2.95
Espresso	2.50
Macchiato	2.95
Double Espresso	3.50
Cappuccino, Hot Chocolate, Latte	3.50
Irish coffee	7.50

## Liqueurs

**Served in measures of 50ml**

Amaretto Disaronno	6.50
Baileys	6.50
Benedictine	6.50
Cointreau	6.50
Crème de Menthe	6.50
Drambuie	6.50
Grand Marnier	6.50
Kahlua	6.50
Sambuca	6.50
Southern Comfort	6.50
Tequila Sauza	6.50
Tia Maria	6.50

**Monday to Saturday  
Set Lunch Menu (12-4pm)  
2 Courses £11.95/3 Courses £14.95  
Saturday & Sunday  
Brunch Menu (10-4pm)  
Traditional Sunday Roast  
3 Courses £15.95**