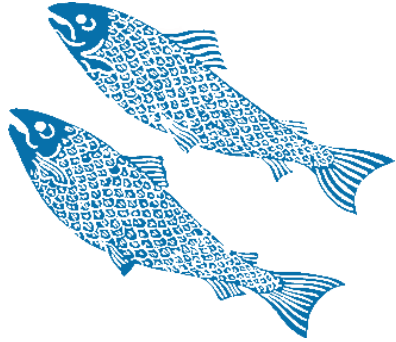


Sample Menu



Aperol spritz	£7.50
Vermouth & tonic	£7.50
Margarita	£9.00
Angel bakery sourdough & Jersey butter	£3.50
Smoked cod's roe	£3.00
Fried whitebait	£4.50
Rock oyster of the day	£3.00
Cured sea trout, Failand beetroot, horseradish & crème fraiche	£7.50
Cornish red mullet soup, gruyere, rouille & croutons	£6.50
Deep fried North Atlantic Squid with aioli & lemon	£8.00
Soused Cornish mackerel with new seasons tomatoes & tarragon	£6.50
Orkney scallops grilled in the half shell with seaweed butter	£12.50
Cornish turbot on the bone with roast fennel & crab sauce	£19.50
Fillet of plaice 'Saint - Germain' with bearnaise sauce	£16.50
Hake fried in beer batter with chips, mashed peas & tartare sauce	£15.00
Half Cornish lobster grilled with soft herbs & garlic butter	£25.00
Devon ray with Morecambe Bay shrimps, capers & brown butter	£19.50
Potatoes - chipped Cambridgeshire or Cornish earlies	£3.00
Mashed peas with garden mint & butter	£3.00
Green salad, gem lettuce, herbs & vinaigrette	£4.00
Dark chocolate mousse, cultured cream & honeycomb	£5.50
Crème brulee with gooseberries & elderflower	£5.50
Somerset strawberries with meringue & Jersey cream	£5.50
Selection of Ice cream & sorbet	£4.00

We buy our fish & shellfish daily from the markets, prices may change due to market availability

We are happy to cater for the Vegan & Vegetarian diet

A discretionary 12.5% service charge will be added to each bill

