



## MENU

### STARTERS

OUR VERSION OF A NIÇOISE SALAD	£13.50
FISH SOUP, TRADITIONAL ROUILLE, CROUTONS, GRUYÈRE	£14
CORNISH CRAB QUICHE, CRÈME FRAÎCHE	£16.50
ATLANTIC PRAWN COCKTAIL, CELERY, AVOCADO, CUCUMBER, SALAD	£17
STEAK TARTARE, CHOPPED FILLET, SOFT POACHED EGG, SMOKED PAPRIKA	£17.50
BURRATA, TOMATO AND BASIL	£12.50
GRILLED WHITE ASPARAGUS, SEAWEED BUTTER, BROWN SHRIMP	£15.50

### MAIN COURSES

SCOTTISH MUSSELS, SAUCE MARINIÈRE	£12.50/£25
STUFFED AUBERGINE, "CAPONATA STYLE" (V)	£18
FISH AND CHIPS, TARTAR SAUCE, MUSHY PEAS	£21.50
CORNISH SKATE WING, MUSTARD SAUCE	£23.50
TAGLIOLINI, CORNISH CRAB AND CHILLI	£16/38
LINE-CAUGHT CORNISH POLLOCK, CRAB & COCONUT SAUCE	327

### THE GRILL

CORNISH GRILLED SARDINES	£20
CHEESEBURGER AND FRIES	£21
MAZARA DEL VALLO RED PRAWN	£8.25 EACH
FISH OF THE DAY	market price
GRILLED NATIVE LOBSTER	market price
FILLET OF BEEF, SAUCE AU POIVRE	£38

*Sauce offer: garlic butter, seaweed butter, Moroccan style dressing*

### SIDES

MIXED LEAF SALAD	£3.50
SOURDOUGH BAGUETTE, SCOTTISH CULTURED BUTTER	£4.50
DATTERINO TOMATO SALAD	£5.50
GRILLED TROMBETTA COURGETTE AND MINT	£6.50
PIERRE KOFFMANN FRENCH FRIES	£6.50
PIERRE KOFFMANN CHARLOTTE POTATO	£5.50
PIERRE KOFFMANN SWEET POTATO FRIES	£7.50

### CHEESE AND DESSERTS

CHEESE SELECTION, OAT BISCUITS AND QUINCE JAM	£5 EACH
CREMA DI CAFFÈ, AFFOGATO ICE CREAM	£8
SOFT SERVE YOGHURT SORBET, SEASONAL FRUIT COMPÔTE	£6
HAZELNUT CHOCOLATE MOUSSE, YUZU AND APRICOT COMPOTE, LIME & LEMON ZEST	£12.50
VANILLA CRÈME BRÛLÉE	£8
SEASONAL FRUIT SALAD	£7.50
HOMEMADE LEMON GRANITA	£5.50