

Today's wines, Mitch's Selection

These wines are all drinking very well and are my current favourites from the list, if you would like to see our full cellar list and our rare vintages please let us know

White

Fasto - Verdejo 2015
125ml Glass £4.50 375ml Carafe £13.00 Bottle £25.00

Gavi-La Rive- 2015
125ml Glass £5.00 375ml Carafe £16.00 Bottle £30.00

Saint- Aubin 1st Cru -En Remilly 2010
Bottle £90.00

Rose

Seahorse Rose - Nicolas Choblet - Magnum- 2014
125 ml Glass £6.00 375ml Carafe £18.00

Red

Petalos- Bierzo- 2013
125ml Glass £7.50 375ml Carafe £23.00 Bottle £45.00

Refosco- Conte Brandolini- 2012
125 ml Glass £6.00 375ml Carafe £18.00 Bottle £35.00

Locals menu

Two courses for £20.00

Available lunchtime and early evening until 7pm

To Start

Coze a vapore, bay mussels steamed with vermentino wine, bay & chilli

Cured Trout with maple & pink peppercorns

Main Courses

Fillet of Bream with mojo verde

Fillet of Plaice with Zucchini sauce

Side Orders

Florence Fennel Gratin

Courgette Fritti

Menu of Friday 16th June 2017

Today's aperitif; Joe's gin & tonic

To Start

Scallops roasted in the shell with white port & garlic £14.50

Wild Sea Trout cured with maple & pink peppercorns £12.00

Xangurro, crab baked in the basque style with pimenton & garlic £13.50

Grilled Cornish Asparagus with chives & butter £10.00

Beef Carpaccio, Thin slices of raw beef with carpaccio sauce £13.00

Aragosta Crudo, carpaccio of Lobster with tomato & basil £12.00

Insalata di polpo, Galacian octopus with capers, oregano & potato £13.50

Goats curd with broad beans & peas £10.00

Main Courses

Dover sole grilled over the fire with rosemary £31.00

Fillet of Hake with sauce romesco & sweet vinegar £23.00

Whole Lemon sole fried crisp with bottarga mayonnaise £24.00

Fillet of John Dory grilled over the fire with port vinegar £27.00

Fillet of Turbot with broad beans & peas £28.00

Spiny Lobster Caldereta, braised crawfish with saffron, wine & tomato £30.00

Steak of Monkfish grilled over the fire with savoury & salsa rossa £30.00

Today's whole market fish

Cooked whole and prepared table side

Monkfish, grilled over the fire for 2 persons £28.00 per person

John Dory, grilled over the fire for 4 persons £23.00 per person

Today's Meat

Rib of Devon beef grilled over the charcoal fire with Barolo wine sauce
for 2 persons 900g - £29.50 per person

Side orders

Courgette Fritti £4.00

Buttered Cornish new potatoes £4.00

Spinach with pepperoncini & garlic £4.00

Florence Fennel Gratin £4.00

Insalata pomodoro, Marinda tomatoes with shallots and oregano £4.00