

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

Picpoul de Pinet- Cave de l'omarine -2016
125ml Glass £7.00 375ml Carafe £21.00 Bottle £40.00

Macon Solutre-Vincent Besson— 2015
125ml Glass £7.00 375ml Carafe £21.00 Bottle £40.00

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

Sancerre La Noue- Claude Riffault- 2014
125 ml Glass £8.50 375ml Carafe £26.00 Bottle £50.00

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

Locals menu

Two courses for £20.00

Available lunchtime and early evening until 7pm

To Start

Baccala Fritti , *salt cod fried crisp with aged parmesan*
Mussels from Elberry Cove with wine, bay & chilli

Main Courses

Fillet of Bream with Mojo Verde
Sand sole grilled over fire with fennel & mint salad

Side Orders

Cimi di Rape with pepperoncini, olive oil & garlic
Butterhead lettuce with white onion & agridulce
Florence Fennel Gratin

Menu of Saturday 18th March 2017

Today's aperitif, Kir Royale

To Start

Scallops roasted in the shell with white port & garlic £14.50
Insalata di polpo, *Galician octopus with capers, oregano & potato* £13.50
Burrata from Puglia with marinda tomatoes & Mojama £10.50
Herring "in saor" , *a venetian dish with onions, raisins & pine nuts* £10.50
White crab meat with lightly pickled cucumber £13.50
Fritto misto di mare, *local fish & sanlucar shrimps fried crisp with capers* £12.00
Orata Crudo, *raw red sea bream with citrus & olive oil* £10.00
Zuppa de pescatore, *a rich fisherman's style soup typical of the Italian Rivera* £10.00

Main Courses

Dover Sole grilled over the fire with rosemary £31.00
Whole Lemon sole with cucumber & agridulce £27.00
Spiny Lobster Caldereta, *braised crawfish with saffron,wine & tomato* £60.00 for 2
Bream cooked "al cartoccio", *baked in paper with vermouth, & rosemary* £28.00
Fillet of Hake with garlic vinaigrette & sauce romesco £23.00
Roasted wing of ray with capers & aged vinegar £24.00
Grigliata mista di pesce, *a mix of local seafood grilled over charcoal* £32.00
Monkfish, 1/2 spiny lobster, sole & bay squid

Today's whole market fish

Cooked whole and prepared table side

Monkfish, *roasted over charcoal for 2 persons* £29.00 per person
Turbot, *roasted over charcoal for 2 persons* £21.00 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

Cima di Rape with pepperoncini, olive oil & garlic £4.00
Florence Fennel Gratin £3.50
Buttered New potatoes £3.50
Insalata pomodoro , *Marinda tomatoes with shallots and basil* £4.00
Courgette Fritti £4.00
Radicchio Castelfranco with aged vinegar & hazelnuts £4.00