

## 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

Verdicchio Classico- 2015  
125ml Glass £7.00 375ml Carafe £21.00 Bottle £40.00

Chateau le Raz - Bergerac 2015  
125ml Glass £4.50 375ml Carafe £13.00 Bottle £25.00

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

Mussels from Elberry cove with bay, wine & chilli

Zuppa de pescatore, *a rich tuscan soup made from our local seafood*

### Main Courses

Grilled Silver Mullet with mojo verde  
Fillet of Plaice in panko breadcrumbs with aoili

### Side Orders

Florence Fennel Gratin  
Butterhead lettuce with onion & agridulce  
Courgette Fritti

## Menu of Friday 21st April 2017

*Today's aperitif, Fino Sherry*

### To Start

Scallops roasted in the shell with white port & garlic £14.50  
Insalata di polpo, *Galician octopus with capers, oregano & potato* £13.50  
Grilled cornish asparagus with sauce hollandaise £10.00  
Spider crab with pickled cucumber and mayonnaise £14.50  
Rabbit Livers grilled over the fire with aged balsamic vinegar & sage £10.00  
Orata Crudo, *raw sea bream with ginger & coriander* £11.00  
Chipirones & camerones fried crisp with aoili £11.00  
Six Fine de Claire oysters, *served natural* £12.00

### Main Courses

Roasted Hake fillet with garlic vinaigrette & sauce romesco £24.00  
Dover Sole grilled over charcoal with rosemary £31.00  
Whole Red mullet grilled over the fire with sage & anchovy £28.00  
Whole Lemon sole fried crisp with bottarga mayonnaise £24.00  
Bream cooked "al cartoccio" with tomatoes & cornicabra olives £26.00  
Whole Brill roasted over the fire with lemon & olive oil £30.00

## Today's whole market fish

*Cooked whole and prepared table side*

Monkfish, *grilled over the fire for 2 persons* £29.00 per person  
Black Bream, *grilled over the fire for 2 persons* £25.00 per person  
John Dory, *grilled over the fire for 3 persons* £26.00 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

Florence Fennel Gratin £3.50  
Insalata pomodoro, *Marinda tomatoes with shallots and oregano* £4.00  
Buttered Jersey royals potatoes £4.00  
Courgette Fritti £4.00  
Butterhead lettuce with onion & agridulce £4.00  
Cimi di Rape with pepperoncini & garlic £4.00