

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

Albarino- Mar de Frades-2015
125ml Glass £7.00 375ml Carafe £21.00 Bottle £40.00

Verdicchio Classico- 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

Montebruna - Barbera d'Asti- 2013
125 ml Glass £7.50 375ml Carafe £23.00 Bottle £45.00
Audarya - Monica di Sardegna DOC - 2015
125ml 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

Mussels from Elberry Cove with bay, wine & chilli

Cured Herrings with grapefruit

Main Courses

Gurnard roasted over the fire with caponata

Herring fillets fried crisp with aioli

Side Orders

Braised cavolo nero with datterini tomatoes & soft polenta

Butterhead lettuce with onion & agridulce

Florence Fennel Gratin

Menu of Friday 17th February 2017

Today's aperitif; Fino Sherry

To Start

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

Rigatoni with slow cooked octopus & datterini £11.00

Six Fine de Claire oysters, served natural £12.00

Pappardelle with cuttlefish braised in white wine £9.50

Chicken livers grilled over the fire with sage & aged vinegar £9.50

Insalata Caprese, fresh burrata with marinda tomatoes & basil £10.00

Gnocchi Fritti con salumi misti £12.00

Xangurro, a baked crab dish with sherry & brandy from the Basque region £13.50

Today's Pasta

Suggested as a second course

Linguini with bay squid & sage £8.00

Main Courses

Dover Sole grilled over the fire with lemon & capers £31.00

Fillet of Cod with brown butter mayonnaise & bottarga £27.00

Whole Lemon sole with cucumber & agridulce £27.00

Cuttlefish in ink sauce with soft polenta £19.00

Grilled Bay Squid with Sauce romesco £22.00

Skate cheeks with aged balsamic & capers £25.00

Grigliata mista di pesce, a mix of our local seafood grilled over the fire £29.00

(Monkfish, John Dory, Red Mullet, Squid & Mussels)

Today's whole market fish

Cooked whole and prepared table side

Monkfish, grilled over charcoal for 2 persons £28.00 per person

Turbot, grilled over the charcoal for 2 persons £26.00 per person

Sea bass, grilled over the charcoal for 2 persons £29.00 per person

Today's Meat

Osso Bucco, braised veal shin with saffron risotto £28.00

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

Roasted suckling pig from Segovia £29.00

Side orders

Butterhead lettuce with onion & agridulce £4.00

Braised cavolo nero with datterini tomatoes & soft polenta £4.00

Florence Fennel Gratin £3.50

Buttered New potatoes £3.50

Insalata pomodoro, marinda tomatoes with shallots and basil £4.00

Courgette Fritti £4.50