



Starters & Sharers

- Smoked fish platter 13.50
Grilled giant king prawns 5.00 each
KP prawn cocktail 9.00
- Fish soup, rouille, croutons & gruyère 8.00
White onion soup, bitter sweet baby onions & cep powder 7.00
- English heritage tomatoes, mozzarella, salsa verde 8.00
Devon crab caesar salad 12.00
Scottish smoked salmon, cream cheese, capers 9.50
Cornish mackerel ceviche, wasabi mayonnaise, toasted peanuts 7.50
Rabbit & tarragon ravioli, smoked bacon & cabbage 9.00

Sunday Menu

Main Courses

- KP fish pie 14.50
Marinated squid & prawn salad, fennel & cucumber 14.00
Beer battered haddock & chips, tartare sauce 15.50
Steamed Shetland mussels, garlic & parsley 14.50
Pan fried fillet of salmon, horseradish puree, smoked salmon velouté 20.00
Roast Cornish cod, carrot & ginger purée, seaweed dressing 19.00
Jerusalem artichoke risotto, sautéed wild mushrooms 14.00
Confit pork belly, roast scallop, cauliflower & red wine apple puree 22.00

Sunday roast

- Dry aged Black Angus rump, Yorkshire pudding & horseradish 18.50
Free range chicken, Yorkshire pudding & bread sauce 17.50
(Roast beef and chicken are served with roast potatoes and seasonal vegetables)

Market List

(All market fish are available grilled or roasted and served with a sauce & side of your choice)

- Whole Dover sole 500g 36.00
Whole Cornish plaice 400g 17.00
Halibut darne 250g 28.50
Monkfish tail 250g 28.50
Skate wing 300g 19.00

Sauces

- Herb butter Sauce vierge
Hollandaise Beurre noisette

Sides

- Triple cooked chips Potato purée
New potatoes Green beans Leaf salad
Hispi cabbage £3.50 each