

OCEAN FEAST MENU

*our March 2026 event menu
served from six until close – reservations only*

seasonal aperitifs / while you wait

Aperol spritz (75ml Prosecco/50ml Aperol/25ml soda)	8.95
Riverside spritz (175ml) refreshing blend of Prosecco, elderflower, splash of soda, mint, cucumber	10.50
Sea Breeze Squid gin (50ml) tonic, cranberry juice, fresh lime	11.50

nibbles

Home baked crusty bread and olives marinated green and black olives, red peppers	10.95	v
Baked Cornish cheese: brie rosemary, herb and garlic oil, cranberry side, crusty bread, salted butter	11.95	v
Seasoned cauliflower bites garlic mayonnaise	8.25	vg
Sweet chilli squid bites	8.25	
Cheese and chutney bites (4) mature Cheddar cheese, mozzarella and soft cheese bite, caramelised onion chutney centre, coated in crispy breadcrumbs	8.25	v

Our Ocean Feast is an ideal opportunity to try something new as the main meal is constructed from your choices; choose your starter, indulge in a sorbet to cleanse your pallet, and then construct your main meal with a selection of fish available - choose three fish fillets, an accompaniment and sauce. £24 per person.

starters

Salmon Gravdax muffin, poached egg, hollandaise	Bloody Mary prawn cocktail apple, baby gem, bread, butter	Smoked haddock and mussel chowder crusty bread, butter
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followed by an intermediate course of
prosecco sorbet with fruit salsa

main courses

Fish	Accompaniment	Sauce
Lemon sole	Fennel and leek risotto	Wild mushroom and chive
Monkfish	with a roasted vegetable salsa	White wine, lemon and parsley
Haddock	Herb and spring onion crushed new potatoes	
MC1	with kale and green beans	+£4 add garlic prawn skewer (3)
MC2	Celeriac and red onion mash potato with tender stem broccoli	

MC indicates market catch options available on the night

Vegetarian and steak option available by request.

Recommended wine...

*#3 Muscadet de Sevre et Maine. Sur
Lie. Domaine de Bel Abord*

on offer tonight at £24 per bottle

For allergen and intolerance information, scan the QR code or ask a member of staff. Always inform us of any allergies or intolerances before placing your order. Not all ingredients are listed. We cannot guarantee the total absence of allergens in our open kitchen. Items are subject to availability. Prices are shown in £ Sterling and correct at the time of printing. Service not included.

v – vegetarian vg - vegan

desserts

Honeycomb cheesecake salted caramel sauce	8.95	
Cranberry poached pears very berry Mochi sorbet	8.95	v
Brown sugar meringue fruits of the forest, Cornish clotted cream, coulis	8.95	v
Chocolate and toffee tart chocolate style ganache topping, berry compote, vanilla ice cream	8.95	vg
Sticky toffee pudding butterscotch sauce, Chef's ginger ice cream	8.95	v
Enjoy a glass of Pedro Ximenez to complement	5.50	
Apple, sultana cinnamon crumble warm custard	8.95	v
Westcountry cheese selection chutney, frozen grapes, homemade lavosh biscuits	12.50	v
Enjoy a glass of Cockburn's Special Reserve to complement	5.50	

smaller menu for little ones...

Fish fingers 8.95
chips, baked beans

Chicken goujons 8.95
made using chicken breast, chips,
baked beans

Pork sausage 8.95
chips, baked beans
[Vegan sausage option available on
request]

malt whiskies

Talisker Skye 45.8% 25ml **4.95**
An easy drinking Talisker, taking the distillery's classically rugged character and softening it out, while maintaining the smoky and sweet notes the distillery is known for.

Glenfiddich 40.0% 25ml **4.95**
12-year-old single malt from the Speyside region containing fruity aromas with a dash of pear, a touch of pine and subtle peatiness. 2011 the largest selling single malt whisky in the world.

Laphroaig 40.0% 25ml **4.95**
Laphroaig 10-year-old is a full-bodied, smoky gem, with a residual sweetness and a hint of salt amid the seaweedy, peaty characters before a long warming finish. A classic dram.

Dalwhinnie Winter's Gold 43.0% 25ml **4.95**
An innovative bottling from Diageo made using whisky distilled in the cold Scottish winter delivering richness and sweetness. Honeyed with a hint of peat.

blended whiskies

Bell's Original 40.0% 25ml **4.50**
A classic blend with a sweet, nutty, malty and spicy palate, which yields just a hint of peatiness.

Jameson 40.0% 25ml **4.95**
Hugely popular Irish blend, renowned for its affinity with ginger ale.

digestif

Courvoisier VS 40.0% 25ml **4.95**
Cockburn's Special Reserve 20.0% 50ml **5.50**

Drambuie 20.0% 25ml **4.50**
Pedro Ximenez 15% 50ml **5.50**

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