

Starters

Dart marina baked bread
cold pressed olive oil & balsamic
£6

Oysters
shallot vinegar & lemon
3 for £9, 6 for £18 or a dozen for £36

Clam chowder
bacon, potatoes and nutmeg
£12

Prawn cocktail
king prawns, baby gem, Marie rose dressing
£12

Coriander & chilli soft shell crab tempura
sweet chilli dipping sauce
£12

Deep fried calamari
garlic & saffron aioli
small £10 large £18

Mussels
white, wine, cream & parsley
small £12 large £22

Fillet steak tartar
capers, cornichon, shallots & Dijon mustard with grilled focaccia
small £14 large £22

Coarse chicken & duck liver pate
pear & saffron chutney, toasted brioche
£12

Twice baked cheese soufflé (v)
cream, pecorino & mature cheddar
£12

Deep fried cauliflower tempura (v)
kimchi, soy & sesame
small £10 large £18

Wild mushroom arancini (v)
cep cream, pecorino & rocket
small £10 large £18

Mains

From the grill

Calves' liver & crispy pancetta
mashed potatoes, spinach
& red onion marmalade gravy
£22

Gourmet cheeseburger
emmental, relish, pickles, salad,
brioche bun & fries
£19

Char-grilled 28-day aged 7oz fillet steak
fries, balsamic cherry vine tomatoes,
watercress and peppercorn
£42

10oz pork chop
balsamic baked cherry vine tomatoes,
fries, watercress & apple sauce
£26

Half a free-range chicken
fries, balsamic cherry vine tomatoes,
watercress and garlic butter
£24

26oz cote de boeuf for two
fries, balsamic cherry vine tomatoes,
watercress and peppercorn
£86

From the plancha

Fillet of wild sea bass
seafood & tomato ragout, butter & parsley
crushed Cornish new potatoes & broccoli
£26

Lemon Sole
caper & parsley butter
Cornish new potatoes & broccoli
£36

Comforting favourites

Beer battered haddock
fries, marrowfat peas, tartar sauce, lemon
£19

Hand rolled spinach & ricotta ravioli (v)
sage, pecan nuts, pecorino,
nut brown butter
£22

Escalope of Rose veal Hblstein
capers, anchovies and fried free-range egg
£22

Braised lamb shank
rosemary braising juices, mashed potatoes
£28

Fish pie
select local seafood in creamy sauce
with buttery mashed potatoes & green beans
£22

Braised beef cheeks
mashed potatoes, red wine,
baby onions & button mushrooms
£26

Sides (v)

£4

New potatoes

Fries

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Baby leaf salad

Wilted spinach

Tender stem broccoli

Green beans

Puddings

£9

Chocolate nemesis
& creme fraiche

Eton mess
Pistachio meringue, Chantilly cream & passionfruit

Affogato (add a shot of Frangelico £4)

Sgroppino

Ice creams & sorbets

Cheeses
£12

Dessert Wine

Muscat
£7

Selection of Port

Taylors 10yr Tawny
50ml £9.50

Taylors LBV
50ml £5.50

Westons Ruby Port
50ml £4.50

A cocktail to start?

Zephyr bar

Cucumber + basil gin smash
gin, homemade basil syrup,
cucumber, citrus, tonic
£13.00

Lychee martini
lychee liqueur, gin, citrus
£13.00

Ferry warmth
bourbon whiskey, lime juice,
orange bitters, ginger ale
£13.00

BRNC – tini
navy rum, coffee, cacao,
almond bitters
£13.00

Spiced picante on the rocks
tequila, homemade chilli
& coriander syrup, citrus
£13.00

Zephyr recommends

Pink 3
della vite prosecco,
Salcombe rosé sainte marie gin,
raspberry & rose lemonade
£10.00

zephyr

drinks & dining