



PADSTOW

RESTAURANT & BAR

NEW a newly added item

VEG a vegetarian item

G an item which can be made with gluten free ingredients, however, we do not operate a gluten free kitchen so cannot guarantee 100% gluten free meals

Guests with allergy or strong dislike for certain ingredients please ask before ordering any food or beverage.

Small Plates

Whitebait

homemade tartare sauce
炸銀魚仔 | 配自製他他醬

\$98

Fresh Fish Goujons

homemade tartare sauce
脆炸魚柳條 | 配自製他他醬

\$88

Spicy BBQ Wings

hot sauce, spring onions
燒雞翼 | 配辣醬。香蔥

5pcs \$88

Bar Snacks

Chicken, Leek, Bacon & Gweilo IPA Pie **NEW** \$148

tender chicken pieces, leeks, English bacon delicious
pastry made with Gweilo's barley, gravy, & chunky chips
*please allow 30 mins

雞肉韭蔥煙肉Gweilo IPA批 | 嫩雞片。韭蔥。英式煙肉
美味脆皮。鬼佬啤酒的大麥。肉汁。炸粗薯條

Full English Breakfast

bacon, eggs (fried, scrambled or poached),
beans, cumberland sausage, portobello mushroom
& black pudding
煙肉。雞蛋(煎/炒/焗)。焗豆。坎伯蘭香腸。
龍葵菇。血腸糕

\$158

Homemade Cornish Pasty

as it should be... chopped beef, swede, onion, potato
delicious pastry, gravy, & chunky chips

*please allow 30 mins
自製康沃爾肉批。碎牛肉。蕪菁甘藍。洋蔥。薯仔。
餡餅皮。肉汁。和粗薯條

\$138

Chunky Chips **VEG**

mayonnaise or aioli
炸粗薯條 | 配蛋黃醬 / 蒜泥蛋黃醬

\$58

Sweet Potato Chunky Chips **VEG**

seasoned with maldon sea salt
香脆番薯片 | 配英國海鹽

\$68

Wicks Manor Farm Cumberland Sausage Wheel

english mustard
英格蘭坎伯蘭香腸輪 | 配英國芥末醬

\$108

Steak Sandwich

homemade sourdough, prime steak, blue cheese sauce,
chunky chips

牛扒三文治 | 自製天然酵母。優質牛扒。藍芝士醬。
炸粗薯條

\$168

Steak & Stout Pie **NEW**

steak, West Black, onions, delicious pastry
made with beer barley, gravy, & chunky chips

*please allow 30 mins
牛排West Stout批 | 百分百西冷牛排。鬼佬黑啤酒。
洋蔥。美味脆皮。鬼佬啤酒的大麥。肉汁。炸粗薯條

\$158

Bangers & Mash

three Wicks Manor Farm sausages, mash,
crispy onions, gravy
英格蘭坎伯蘭香腸。薯蓉。脆皮洋蔥。肉汁

\$138

Small Plates & Bar Snacks 小食 | 酒吧小吃

Starters

Soup of the Day
house made, fresh
是日餐湯

\$58

Blue Mussels with Wheat Beer
cream, wheat beer, rosemary, shallots, samphire
鬼佬啤酒煮有機藍青口 | 忌廉。淡啤酒。
迷迭香。紅蔥頭。海馬齒

\$128

Pan Seared Scallop 
wilted spinach, bacon & lemon butter, cauliflower puree
香煎帶子 | 暖菠菜。煙肉檸檬牛油。椰菜花蓉

\$138

Mozzarella Stuffed Tomato   
tomato, buffalo mozzarella,
basil, balsamic reduction
意大利水牛芝士番茄盅 | 番茄。水牛芝士。
羅勒。特製香醋汁

\$88

Seasonal Oysters 
fresh, natural, lemon, shallot vinegar
時令生蠔 | 新鮮即開生蠔。檸檬。乾蔥紅酒醋

6pcs \$198

Pan-fried Crab Cake 
dill & mustard mayonnaise,
salad leaves, red pepper coulis
香煎蟹肉餅 (無麩質) | 刁草芥末蛋黃醬。
沙律菜。紅椒醬

\$98

Scotch Egg
ground pork, egg,
homemade piccalilli, house spices
蘇格蘭香脆肉蛋 | 免治豬肉。雞蛋。
自製英式酸醃雜菜。自製香料

\$98

Stuffed Portobello  
chopped root veg, goat's cheese, house dressing
雜菜芝士釀龍葵菇 | 碎根菜。山羊芝士。自製醬汁

\$88

Salads

Seared Tuna Salad 
cucumber, mixed leaves, homemade tapenade
煎吞拿魚沙律 | 青瓜。雜菜。自製酸豆醬

\$108

* Salads are intended to be starters,
but for an additional \$40 you may have it as a main.

Chef's Salad  
feta cheese, red onion, cherry tomatoes,
mixed leaves, house dressing
廚師沙律 | 羊奶芝士。紅洋蔥。車厘茄。
沙律菜。自製醬汁

\$78

Rare Butler's Beef Salad 
tomato, greens, horseradish dressing
生牛肩膀肉沙律 | 番茄。沙律菜。辣根醬

\$118

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Starters & Salad 頭盤 | 沙律

Flame Grilled for One

8oz USDA Prime Butler Steak (Flat Iron)  \$238
8安士美國農業部認證極優牛肩膀排

8oz Black Angus Fillet  \$358
8安士黑安格斯牛柳

10oz Prime USDA Striploin   \$348
10安士美國農業部認證無骨西冷牛排

8oz Black Angus Hanger Steak  \$238
8安士美國黑色安格斯牛排

12oz USDA Prime Rib Eye  \$358
12安士美國農業部認證極優肉眼牛排

All Natural Pasture Fed Rack of Lamb  \$328
慢烤草飼羊架

all grilled items come with a small salad garnish, roasted garlic, & a choice of hand cut double fried chips, or baby new potatoes, or mashed potatoes, or extra salad, & a choice of sauce - mushroom gravy, blue cheese sauce or black pepper.
所有的烤製食物都配有一份小沙律，烤大蒜，還有可選以下其中一款：手切炸粗薯條 / 小薯仔 / 薯蓉 / 額外沙律。以及可選以下其中一款醬汁：蘑菇汁 / 牛津藍芝士醬 / 黑胡椒汁。

Additional Sides 追加配菜

hand cut double fried chips, baby new potatoes, mashed potatoes, mixed salad extra \$48@
炸手切粗薯條，新薯，薯蓉，田園沙律

baby root veg, spinach, grilled baby asparagus, mixed mushrooms upgrade \$10@
extra \$58@
雜菜，菠菜，烤蘆筍苗，雜菌

Homemade Burgers

Prime House Ground Beef Burger \$158
half pound prime beef patty, mustard, mayo, english cheddar, beef tomato, lettuce, chunky chips
優之漢堡 | 半磅優質牛絞肉。芥末。沙律醬。英國車打芝士。牛排番茄。生菜。炸粗薯條

Fish Fillet Burger  \$148
breaded sustainable orange roughy, salad, homemade tartare sauce & chunky chips
魚柳漢堡 | 鯛魚。沙律。自製他他醬。炸粗薯條

Quinoa & Chick Pea Veggie Burger   \$138
quinoa, chick peas, root veg, salad, guacamole, jalapenos & chunky chips
藜麥鷹嘴豆素食漢堡 | 藜麥。鷹嘴豆。根菜。沙律。牛油果醬。醃制墨西哥辣椒。炸粗薯條

Chicken, Bacon & Avocado Burger  \$158
chicken breast, back bacon, avocado, mayo, salad, & chunky chips
雞肉，煙肉及牛油果漢堡包
烤雞胸肉，煙肉，牛油果，蛋黃醬，沙律，及粗薯條

*** Our beef burger & some of our steaks are VERY thick. Please allow extra time if requested medium well or well done.**
* 漢堡、較厚、煮致7成或全熟的扒類，請容許餐廳加倍時間細心準備。

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Flame Grilled & Burgers 明火燒烤 | 漢堡

Mains

- Grilled Salmon** **GF** \$198
baby root veg, lemon parsley butter
慢煎三文魚 | 嫩根菜。牛油香芹檸檬汁
- Grilled Whole Lobster** **MUST TRY** \$398
chunky chips, salad, hollandaise sauce
* limited number available daily
烤原隻波士頓龍蝦 |
炸手切粗薯條。沙律。荷蘭蛋黃醬
* 每天限量供應
- Blue Mussels with Wheat Beer** \$238
cream, wheat beer, rosemary, shallots, samphire
chunky chips
鬼佬啤酒煮有機藍青口 | 忌廉。淡啤酒。
迷迭香。紅蔥頭。海馬齒。炸手切粗薯條
- Wicks Manor Farm Porchetta** **GF** \$198
mushroom stuffing, roasted new potatoes,
creamed spinach, pan gravy
鹽焗豬腩肉 | 蘑菇。焗新薯。
忌廉菠菜。肉汁
- Herb Butter Roasted Chicken Breast** **GF** \$188
bacon, baby root veg, creamed potato
香草牛油烤雞胸肉 | 煙肉。嫩根菜。忌廉薯仔
- Spinach & Goat's Cheese Pithivier** **VEG** \$158
mixed leaves, cherry tomatoes, root veg, tomato sauce
菠菜羊奶芝士酥批 | 雜菜。車厘茄。根菜。番茄醬
- St Mungo Battered Fish & Chips** \$198
lightly battered orange roughy,
chunky chips, homemade tartare sauce
英倫炸魚柳薯條 | 炸新西蘭紅魚。
炸粗薯條。自製他他醬
- Whole Fish In A Bag (allow 30 mins)** **MUST TRY** **GF** 2 pax \$268
quinoa, lemon, wine, mint, rosemary
(please order sides from grill menu)
袋中魚(製作時間需三十分鐘) |
藜麥。檸檬。白酒。薄荷。迷迭香
(請從明火燒烤餐牌中選擇配菜)
- Sea Bass & Samphire** **NEW** \$188
spinach, spring onion, cream, white wine & roe
鱸魚配海蘆筍 | 菠菜。大葱。忌廉。白酒。魚子
- Blue Mussel Linguini** **GF** \$148
garlic, cream, white wine
藍青口細扁意粉 | 蒜頭。忌廉。白酒
- Portobello Mushroom Pasta** **VEG** **GF** \$158
tagliatelle, chives, mushroom cream sauce, parmesan
龍葵菇意粉 | 寬條麵。香葱。蘑菇忌廉汁。
帕馬森芝士碎
- Spinach Fettuccini all'Arrabbiata** **VEG** **GF** \$148
tomato, basil, pine nuts, shaved parmesan
菠菜寬條麵配辣茄醬 | 番茄。羅勒。松子。
帕馬森芝士碎

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ALL pasta dishes can be made with gluten free spaghetti, but please allow extra time for preparation.

Desserts

Sticky Toffee Pudding homemade vanilla ice cream, toffee sauce 拖肥布丁 自製雲呢拿雪糕。拖肥醬	\$98	Apple Crumble warm custard 蘋果奶酥 暖吉士醬	\$98
Molten Chocolate Pudding (allow 20 mins) homemade vanilla ice cream 朱古力心太軟 自製雲呢拿雪糕 (準備需時廿分鐘)	\$98	Earl Grey Poached Pear GF homemade vanilla ice cream, berry compote 伯爵茶煮啤梨 自製雲呢拿雪糕。 自製糖煮雜莓	\$88
Homemade Ice Cream GF please ask staff for today's flavours 本地製造雪糕	3 scoops \$88	Artisanal British Cheeses grape chutney, toast, dried fruit, home made pickled onions, cornish brie (25g), black bomber cheddar (25g), stilton (25g) 英國芝士拼盤	3 kinds \$88 extra \$30@

Soft Drinks

Coke, Sprite, Schweppes Tonic	\$38	Ginger Ale, Ginger Beer	\$38
Gunner ginger beer, ginger ale & bitters	\$48	Lemon Squash fresh lemon, crushed ice and soda	\$38
Fresh Lime Soda	\$38	Fever Tree Tonic	\$58

Coffee & Tea

Please ask staff for current selection \$38

After Dinner Digestif

Taylor's Late Bottle Vintage Port matured for up to 6 years	\$88	Pedro Ximanez Sherry handbottled in england	\$88	Glass
Ameretto Disaronno	\$68	Baileys	\$68	
Campari	\$68	Kahlua	\$68	
Noilly Prat	\$68	Sambucca	\$68	
Remy VSOP	\$78	Remy XO	\$148	

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Desserts, Soft Drinks & Coffee 甜品 | 汽水 | 咖啡

Bubbles

	Glass	Bottle
Rivaluce Prosecco DOC, Italy light and fresh floral aromas with delicate fruit flavours of pear and a touch of sweet, ripe peach	\$78	\$368
Chapel Down Vintage Reserve Brut NV this is a finely structured wine with apple, quince, red berry and complex yeast-derived flavours		\$548
Chapel Down Rose Brut NV classic pinot noir nose of strawberry and raspberry with a splash of creaminess		\$548
Veuve Clicquot		\$898

Whites

	Glass	Bottle
Alto Los Romeros Chardonnay 2018, Chile fruit-forward, fresh, and easy to drink	\$65	\$268
Três Bagos Branco 2015, Douro, Portugal aromatic white fruits with minerals and crisp acidity	\$65	\$278
Two Rivers Sauvignon Blanc 2018, Marlborough, New Zealand abundance ripe of tropical fruit with exotic gooseberry & a herbal pungency	\$79	\$328
Paddy Borthwick Sauvignon Blanc 2018, Wairarapa, New Zealand gooseberry, guava & lychee aromas are supported by intense flavours of tropical fruit		\$388
Alpha Zeta Pinot Grigio 2018, Veneto, Italy a clean, crisp & aromatic, toasty with exotic fruit and citrus twist on the finish		\$298
Zensa Fiano 2016, Salento, Puglia Italy crisp, light, fresh tropical & exotic fruits		\$328
Louis Moreau Chablis 2018, Burgundy, France mineral & citrus nose, balanced by its creaminess & fineness		\$398
Laurenz V Singing Gruner Veltliner 2016, Austria typical spiciness and a touch of white Pepper		\$388
Jamsheed Le Blanc Plonk Riesling, 2014, Victoria, Australia medium sweet, very aromatic, lychee, rose petal, turkish delight		\$428
Rieslingfreak No 3, 2018, Claire Valley, Australia green apple, zesty lemon, dry on palate with mineral & light acidity		\$438
Chateau Lagrave-Martillac Blanc, 2016, Pessac-Leognon, France harmonious blend of acidity and oak, very elegant with mineral palate		\$598

Rosé

	Glass	Bottle
Excuse My French 2018, Languedoc, France pale pink colour, fresh, vivid and round, with fruity flavours	\$68	\$298
Black Cottage Pinot Rose 2019, Marlborough, New Zealand oodles of soft red berry flavours and a luscious play of sweet & sour flavours		\$328

Reds

	Glass	Bottle
Alto Los Romeros Merlot 2018, Central Valley, Chile medium bodied and fruit forward & perfectly balanced by soft, ripe tannins	\$65	\$268
2U Duas Uvas Reserva 2016, Lisboa, Portugal aromatic, ripe black and red fruits, pleasant sweet spice finish	\$78	\$328
Chateau Pilet 2016, Bordeaux, France complex aromas of ripe black fruits, hint of red fruit with spice finish	\$89	\$338
Tenute Emera Primitivo 2016, Puglia, Italy aromas of matured red fruit with spiciness, well balanced palate with soft finish		\$338
ColleMassari Rigoletto Rosso 2015, Montecucco, Tuscany, Italy deep black fruit on nose, ripe black cherries and smooth oak, hint of vanilla and chocolate		\$368
Mr. Riggs Traunt Shiraz 2017, McLaren Vale, Australia bursting with nuances of blackberry, blueberry jam and liquorice		\$348
Victoria Park, Cabernet Sauvignon 2016, South Australia, Australia elegantly structured with layers of berry fruits, anise and fruit pastille with a soft tannin finish		\$348
Vina Bujanda Rioja Reserva 2012, Rioja, Spain palate consist of fresh red berries & spices that ages into flavours of rich cherry and tobacco		\$398
Roaring Meg Pinot Noir 2017, Central Otago, New Zealand lovely perfumed dark forest berries, cherries along with a hint of dried herb adding complexity		\$398
Lourens River Valley 2009, Stellenbosch, South Africa merlot in the lead, soft whiff of light red and darker berries		\$458
Fairview Pinotage 2016, Cape Of Good Hope, South Africa raspberry and plum aromas with hint of spices, dark fruit and clove spice with firm tannin finish		\$428
Clos Sainte Anne Pomerol 2011, Pomerol, Bordeaux, France a firm and fleshy Pomerol wine aged for 12 months in french oak barrel		\$518
Chateau Haut-Beychevelle Gloria 2010, St-Julien, Bordeaux, France Cassis and tobacco on nose, jammy red fruits, round & hint of vanilla on finish		\$588
Tedeschi Amarone della Valpolicella 2015, Veneto, Italy aromatic, dried red berries and chocolate, smooth and round with subtle tannin		\$618
Oddero Barolo Classico 2015, Piedmont, Italy menthol, aromatic herb, palate of espresso and star-anis, cherry & cranberry with good acidity		\$688

Mocktails

\$78

Apple Mint Bramble

green apple, mint, cinnamon, lemon, soda

Ginger Lime Fizz

fresh ginger, ginger beer, lime, soda

Berry Smash

strawberry, raspberry, soda

Cold Pressed Juice Blends

\$58

Heart Guardian

pineapple, orange, asian pear, beetroot

Dr. Detox

pear, cucumber, apple, kale, lemon, ginger

Eye Protector

blueberry, red grape, red pitaya, pear

NEW

Milkshakes

Please ask staff for today's flavours

\$68

Cocktails

\$88

Sangria

merlot, brandy, orange, chopped orange, lemon, apple & strawberry

Pimms

pimms, sprite, ginger ale, fruit, garnished with strawberry, cucumber & mint

Bloody Mary

stoli, homemade bloody mary mix, garnished with lemon & fresh celery stick

Bloody English

gin, homemade bloody mary mix, garnished with lemon, & olive

Espresso Martini

espresso, kahlua, stoli, garnished with coffee beans

Dark And Stormy

mount gay eclipse, ginger beer, bitters, garnished with lime

Aperol Spritz

aperol, prosecco, soda, garnished with orange

Old Fashioned

bourbon, bitters, brown sugar, garnished with orange peel

Classic Negroni

gin, martini rosso, campari, garnished with orange peel

Draught

St Mungo, our signature beer is brewed to German Purity laws and exclusive to us.

St Mungo malt, crisp and golden lager	\$68	Elvis Juice grapefruit flavoured IPA	\$68
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Imported Bottles

St Mungo Lager malt, crisp and golden lager	\$58	West Black a stout with smooth dark body and creamy head	\$58
Heidi Weisse Bavarian style wheat beer	\$58		

Local Bottles

Gweilo IPA session ale with tropical flavour	\$58	Gweilo Pale Ale tropical Asian fruits and the flavour of a light ale	\$58
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Specialty Bottles

Warsteiner 0% great same taste with zero alcohol	\$58
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Standard Bottles

Tsing Tao light easy drinking refreshing beer	\$48	Corona light beer with a twist of lime	\$48
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Ciders

Worely's Red Hen award winning medium dry cider	\$88	Thistly Cross Elderflower Cider rich golden elderflower cider	\$65
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House Spirits

Stolichnaya Vodka distilled four times and blended with natural spring water	\$68	Boodles London Dry Winston Churchill's favourite gin	\$68
Barcardi dry and subtle vanilla and almond note	\$68	Mount Gay Eclipse flora and fruity rum from barbados	\$68
Bells Scotch Whisky scottish blended whiskey	\$68	El Jimador Reposado Tequila Made with 100% hand-harvested blue Weber agave	\$68
Jim Beam world's #1 best selling bourbon	\$68		

- all our spirits are poured as a 35ml shot

Premium Spirits - \$78

WHISKY & WHISKEY

Glendalough Double Barrel

made from ireland craft distillery,
aged in oak and sherry barrels

Monkey Shoulder

a blend of 3 speyside whiskeys

VODKA

Old Fashioned English Toffee Vodka

delicious after dinner liqueur (26.5%)

GIN

Bombay Sapphire

Flavours of lemon peel, cubeb berries and liquorice

RUM

Bundaberg

underproof rum, 100% queensland sugarcane

TEQUILA

Herradura Blanco

Ultra Premium Spirits - \$88

WHISKY & WHISKEY

Bruichladdich Islay Barley - Islay

artisan islay whiskey

BenRiach 10 Yrs - Speyside

peppery malt with vanilla custard finish

The Chita

single grain whiskey from japan

VODKA

Chase English Potato Vodka

a smooth potato finish to this award winning vodka

Sipsmith Sipping Vodka

designed to be sipped & made with no additives

GIN

all served with tonic and choice of squeezed lime, squeezed lemon, cucumber, juniper berries or mint

The Botanist

islay dry Gin made with 22 locally foraged botanicals

Sipsmith Sloe

rested with sloe berries

RUM

Angostura 5 Yr.

caribbean rum with chocolate, spice and vanilla flavors

TEQUILA

Herradura Reposado

- all our spirits are poured as a 35ml shot

Top Shelf Spirits 高級純酒

Jack Daniel's

tennessee whiskey a true icon

Sailor Jerry's Spiced

flavours of vanilla, oak and hints of cloves

Bruichladdich Port Charlotte Scotch Barley - Islay

islay peated whiskey

Aberfeldy 12 yrs - Highland

Creamy, hint of smoke on nose, slightly peated, citrus finish

Maker's Mark

small batch produced kentucky bourbon

Black Cow Milk Vodka

the worlds only pure milk vodka -
smooth with a delicious creamy finish

London No. 1

lemon zest, juniper

Herradura Anejo

Add Fevertree tonic or make into a martini \$20

10% service charge applies.