



# 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.

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## Small Dishes

### 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

\$78

### Spicy BBQ Wings

hot sauce, spring onions  
燒雞翼 | 配辣醬。香蔥

5pcs \$78

### Chunky Chips **VEG**

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

\$48

### Sweet Potato Chunky Chips **VEG**

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

\$58

### Wicks Manor Farm Cumberland Sausage Wheel

english mustard  
英格蘭坎伯蘭香腸輪 | 配英國芥末醬

\$98

## Bar Snacks

### Chicken, Leek, Bacon & Gweilo IPA Pie **NEW** \$138

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/烩)。焗豆。坎伯蘭香腸。  
龍葵菇。血腸糕

\$138

### 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

\$128

### Steak Sandwich

sourdough, prime steak, blue cheese sauce,  
chunky chips

牛扒三文治 | 天然酵母。優質牛扒。藍芝士醬。  
炸粗薯條

\$158

### Steak & Gweilo Stout Pie **NEW**

100% sirloin steak, Gweilo Stout, onions, delicious pastry  
made with Gweilo's barley, gravy, & chunky chips

\*please allow 30 mins  
牛排Gweilo 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

\$148

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to be prepared with gluten free ingredients. We are  
sorry, but as we have limited kitchen space we do not  
operate separate gluten free preparation areas & cannot  
guarantee any meals as 100% gluten free. If you have a  
serious allergy, please consult a manager before ordering.

Small Dishes & Bar Snacks 小食 | 酒吧小吃

## Starters

**Soup of the Day**  
house made, fresh  
是日餐湯

\$58

**Blue Mussels with Gweilo Wit**  
cream, wit 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

\$118

**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

\$88

**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

\$98


\* 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

\$52

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

\$108

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Starters & Salad 頭盤 | 沙律

## Flame Grilled for One

**8oz USDA Prime Butler Steak (Flat Iron)**  \$228  
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**  \$228  
8安士美國黑色安格斯牛排

**12oz USDA Prime Rib Eye**  \$348  
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**  \$138  
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**   \$128  
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**  \$188  
baby root veg, lemon parsley butter  
慢煎三文魚 | 嫩根菜。牛油香芹檸檬汁
- Grilled Whole Boston Lobster**  \$298  
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 Gweilo Wit** \$218  
cream, wit 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**  \$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**  \$178  
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**  \$148  
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)**  **2 pax \$248**  
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**  \$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**  \$148  
garlic, cream, white wine  
藍青口細扁意粉 | 蒜頭。忌廉。白酒
- Portobello Mushroom Pasta**   \$138  
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**   \$128  
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

locally made vanilla gelato, toffee sauce  
拖肥布丁 | 本地製造雲呢拿雪糕。拖肥醬

\$98

### Apple Crumble

warm custard  
蘋果奶酥 | 暖吉士醬

\$98

### Molten Chocolate Pudding (allow 20 mins)

locally made vanilla gelato  
朱古力心太軟 | 本地製造雲呢拿雪糕 (準備需時廿分鐘)

\$88

### Earl Grey Poached Pear

locally made vanilla gelato,  
homemade berry compote  
伯爵茶煮啤梨 | 本地製造雲呢拿雪糕。  
自製糖煮雜莓

\$88

### Locally Made Gelato

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), hstilton (25g)  
英國芝士拼盤

3 kinds \$88  
extra \$30@

## Soft Drinks

### Coke, Sprite, Schweppes Tonic

\$35

### Ginger Ale, Ginger Beer

\$35

### Gunner

ginger beer, ginger ale & bitters

\$38

### 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

Glass

\$88

### Ameretto Disarrona

\$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
<b>Rivamonte Prosecco NV, Valdobbiadene, Italy</b> light and fresh floral aromas with delicate fruit flavours of pear and a touch of sweet, ripe peach	\$78	\$328
<b>Chapel Down Vintage Reserve Brut NV</b> this is a finely structured wine with apple, quince, red berry and complex yeast-derived flavours		\$548
<b>Chapel Down Rose Brut NV</b> classic pinot noir nose of strawberry and raspberry with a splash of creaminess		\$548
<b>Veuve Clicquot</b>		\$898

## Whites

	Glass	Bottle
<b>Alto Los Romeros Chardonnay 2017, Chile</b> fruit-forward, fresh, and easy to drink	\$58	\$235
<b>Três Bagos Branco 2015, Douro, Portugal</b> aromatic white fruits with minerals and crisp acidity	\$65	\$278
<b>Two Rivers Sauvignon Blanc 2017, Marlborough, New Zealand</b> abundance ripe of tropical fruit with exotic gooseberry & a herbal pungency	\$79	\$298
<b>Paddy Borthwick Sauvignon Blanc 2018, Wairarapa, New Zealand</b> gooseberry, guava & lychee aromas are supported by intense flavours of tropical fruit		\$388
<b>Alpha Zeta Pinot Grigio 2017, Veneto, Italy</b> a clean, crisp & aromatic, toasty with exotic fruit and citrus twist on the finish		\$258
<b>Zensa Fiano 2016, Salento, Puglia Italy</b> crisp, light, fresh tropical & exotic fruits		\$328
<b>Louis Moreau Chablis 2016, Burgundy, France</b> mineral & citrus nose, balanced by its creaminess & fineness		\$398
<b>Laurenz V Singing Gruner Veltliner 2016, Austria</b> typical spiciness and a touch of white Pepper		\$388
<b>Jamsheed Le Blanc Plonk Riesling, 2014, Victoria, Australia</b> medium sweet, very aromatic, lychee, rose petal, turkish delight		\$428
<b>Rieslingfreak No 3, 2018, Claire Valley, Australia</b> green apple, zesty lemon, dry on palate with mineral & light acidity		\$438
<b>Chateau Lagrave-Martillac Blanc, 2016, Pessac-Leognon, France</b> harmonious blend of acidity and oak, very elegant with mineral palate		\$598

## Rosé

	Glass	Bottle
<b>Excuse My French 2017, Languedoc, France</b> pale pink colour, fresh, vivid and round, with fruity flavours	\$68	\$276
<b>Black Cottage Pinot Rose 2017, Marlborough, New Zealand</b> oodles of soft red berry flavours and a luscious play of sweet & sour flavours	\$75	\$298

## Reds

	Glass	Bottle
<b>Alto Los Romeros Merlot 2018, Central Valley, Chile</b> medium bodied and fruit forward & perfectly balanced by soft, ripe tannins	\$58	\$235
<b>2U Duas Uvas Reserva 2015, Lisboa, Portugal</b> aromatic, ripe black and red fruits, pleasant sweet spice finish	\$78	\$308
<b>Chateau Pilet 2015, Bordeaux, France</b> complex aromas of ripe black fruits, hint of red fruit with spice finish	\$89	\$338
<b>Tenute Emera Primitivo 2016, Puglia, Italy</b> aromas of matured red fruit with spiciness, well balanced palate with soft finish		\$338
<b>ColleMassari Rigoletto Rosso 2015, Montecucco, Tuscany, Italy</b> deep black fruit on nose, ripe black cherries and smooth oak, hint of vanilla and chocolate		\$368
<b>Mr. Riggs Traunt Shiraz 2016, McLaren Vale, Australia</b> bursting with nuances of blackberry, blueberry jam and liquorice		\$348
<b>Angus The Bull, Cabernet Sauvignon 2016, Central Victoria, Australia</b> vibrant black fruits with rich dark chocolate and subtle vanilla oak aromas		\$348
<b>Vina Bujanda Rioja Reserva 2012, Rioja, Spain</b> palate consist of fresh red berries & spices that ages into flavours of rich cherry and tobacco		\$358
<b>Roaring Meg Pinot Noir 2016, Central Otago, New Zealand</b> lovely perfumed dark forest berries, cherries along with a hint of dried herb adding complexity		\$398
<b>Lourens River Valley 2009, Stellenbosch, South Africa</b> merlot in the lead, soft whiff of light red and darker berries		\$458
<b>Fairview Pinotage 2016, Cape Of Good Hope, South Africa</b> raspberry and plum aromas with hint of spices, dark fruit and clove spice with firm tannin finish		\$428
<b>Clos Sainte Anne Pomerol 2011, Pomerol, Bordeaux, France</b> a firm and fleshy Pomerol wine aged for 12 months in french oak barrel		\$518
<b>Chateau Haut-Beychevelle Gloria 2010, St-Julien, Bordeaux, France</b> Cassis and tobacco on nose, jammy red fruits, round & hint of vanilla on finish		\$588
<b>Chateau La Commandrie 2013, St-Estephe, Bordeaux, France</b> rich and smooth with silky texture, intense ripe fruits with toasty oak with soft tannins & freshness		\$558
<b>Tedeschi Amarone della Valpolicella 2014, Veneto, Italy</b> aromatic, dried red berries and chocolate, smooth and round with subtle tannin		\$618
<b>Oddero Barolo Classico 2014, Piedmont, Italy</b> 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

\$58

## Cocktails

\$88

### Sangria

merlot, brandy, orange, chopped fruit, garnished with star anise

### Pimms

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

### Bloody Mary

stoly, homemade bloody mary mix, garnished with lemon, chili and celery salt

### Bloody English

broker's gin, homemade bloody mary mix, garnished with celery salt, lemon, & chili

### Espresso Martini

espresso, kahlua, stoly, 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

brokers 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

**\$58 Elvis Juice**  
grapefruit flavoured IPA

**\$68**

## Imported Bottles

**St Mungo Lager**  
malt, crisp and golden lager

**\$58 Little Creatures Pale Ale**  
classic 'american style' pale ale

**\$68**

**Heidi Weisse**  
Bavarian style wheat beer

**\$68 Cornish Orchard Ginger Beer**  
slightly sparkling with a hint of aromatic ginger.

**\$58**

## Local Bottles

**Big Wave Bay IPA**  
aggressively dry hopped IPA with citrus flavour

**\$58 Gweilo Wit**  
wit beer with a subtle mango and kaffir lime flavour

**\$58**

**Gweilo IPA**  
session ale with tropical flavour

**\$58**

**Gweilo Pale Ale**  
tropical Asian fruits and the flavour of a light ale

**\$58**

## Specialty Bottles

**Warsteiner 0%**  
great same taste with zero alcohol

**\$58 Daura Damm**  
gluten free beer

**\$58**

## Standard Bottles

**Tsing Tao**  
light easy drinking refreshing beer

**\$48 Corona**  
light beer with a twist of lime

**\$48**

## Ciders

**Cornish Orchard Heritage Cider**  
gently sparkling cider with a full apple taste

**\$65 Rochdale Apple Cider**  
classic apple cider with notes of buttery vanilla

**\$65**

## House Spirits

**Stolichnaya Vodka**  
distilled four times and blended with natural spring water

**\$58 Brokers London Dry**  
straight forward and classical in character

**\$58**

**Barcardi**  
dry and subtle vanilla and almond note

**\$58 Mount Gay Eclipse**  
floral and fruity rum from Barbados

**\$58**

**Bells Scotch Whisky**  
Scottish blended whiskey

**\$58 El Jimador Reposado Tequila**  
Made with 100% hand-harvested blue Weber agave

**\$58**

**Jim Beam**  
world's #1 best selling bourbon

**\$58**

## 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%)

### RUM

#### Bundaberg

underproof rum, 100% queensland sugarcane

### TEQUILA

#### Herradura Blanco

## Ultra Premium Spirits - \$88

### WHISKY & WHISKEY

#### Bruichladdich Islay Barley

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

#### London No. 1

lemon zest, juniper

### 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

### GIN

#### Bombay Sapphire

Flavours of lemon peel, cubeb berries and liquorice

#### Sailor Jerry's Spiced

flavours of vanilla, oak and hints of cloves

#### Bruichladdich Port Charlotte Scotch Barley

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

#### Tarquins

distilled in Padstow, cornwall's first gin for  
100 years, made with handpicked Devon violets

#### Herradura Anejo

Add Fevertree tonic, light tonic or martini

\$20

10% service charge applies.