



— TAPAS —

ALL £3.50

Halloumi Chips & Aioli
Watercress & Garlic Hummus with Focaccia
Cornish Camembert & Sticky Red Onion Bruschetta
Our Own Focaccia Bread, Gordal Olives, Extra Virgin & Balsamic
Salmon & Beetroot Sushi Maki Cured with Orange & Vodka
Mussel & Sweetcorn Chowder with our Bread
Singapore Chilli Crab Wontons
Porthilly Oyster, Natural or Tempura
Baked ½ Shell Scallop with Miso Butter & Panko Crumb
Crispy Squid & Chilli Jam
Anchovies marinated in Lemon & Garlic
Chicken & Chorizo Paella Croquette
Beef Carpaccio with Shaved Parmesan & Truffle oil

— STARTERS —

SMOKED MACKEREL FISHCAKES

St Ives Smoked Mackerel with Pickled Beets, Remoulade, Horseradish &
Beetroot Ketchup
£6.50

DUCK

Duck Spring Roll, Our own Smoked Duck Breast, Crispy King Prawn and
Ponzu Dressing
£7.50

SCALLOP & PORK

Seared Falmouth Bay Scallops with a Black Pudding Scotch Egg, warm
Pork & Mustard Terrine & Cider Apple Chutney
£9.25

CORNISH MUSSELS

Local Mussels steamed either a la Marinère, Red Thai & Coconut or in a
Leek, Cider & Smoked Bacon sauce, Served with our Focaccia Bread
£7.50 / £13.95

PORTHILLY OYSTERS

The Finest Rock Oysters Simply Shucked with Lemon and Tabasco, or
Tempura with Chilli Jam
½ dozen £15.95 dozen £28.95



MAIN MENU

HAKE

Pan Fried Fillet of Local Hake with a Parsley & Roasted Garlic Crust,
Seafood Bouillabaisse, Kale and Saffron Potatoes
£16.95

MONKFISH WELLINGTON

Monkfish wrapped in Parma Ham & Puff Pastry with a Potato Gratin,
Smoked Cauliflower Puree, Roasted Carrots and Béarnaise Sauce
£18.95

HOOKED! SEAFOOD CURRY

Aromatic Goan based Curry with Coconut, King Prawns and Hake,
Served with Jasmine Rice & a Chickpea & Spinach Bhaji
Also Available as a Vegan Curry
£15.95

FISH AND CHIPS

Local Haddock Fillet in a Crisp Korev Batter with Hand Cut Chips,
Mushy Peas & our own Tartare Sauce
(Available with Tempura Vegetables instead of fish)
£12.95

THE SHELLFISH PLATTERS

Mussels steamed in a Red Thai & Coconut or à la Marinère sauce with a
King Prawn Skewer, Squid, Seared Scallops, whole Jumbo Prawns &
Tempura Fish. Served with Baby Leaf Salad & Fries or Bread
For one: £20.95 for two to share: £39.95
Why not add a half Lobster£39.95/£58.95

SIRLOIN STEAK

R J Trevarthen's Sirloin Served with Hand Cut Chips,
Onion Rings, Vine Tomatoes & Pink Peppercorn Sauce
£21.95 add whole Garlic Prawns £2.95

SIDE ORDERS £3.50 ea.

Skinny Fries
Mixed Baby Leaf Salad
Seasonal Vegetables
Herb buttered Baby Potatoes
Garlic Focaccia Bread



DESSERT MENU

WARM STICKY TOFFEE PUDDING

Served with Salted Caramel and a Spiced Rum and Banana Ice Cream
£6.95

HOOKED CREAM TEA

Our famous interpretation of a Cream Tea with Rodda's Clotted Crème
Brulee, Earl Grey & Lemon Parfait with a Rosé & Strawberry Jelly &
Shortbread.
£6.50

AFFOGATO

Our homemade Vanilla Ice Cream with a Shot of Espresso to pour over
£3.50
Why not add a Shot of Amaretto?
£6.50

CHOCOLATE TASTING PLATE

A Medley of Dark and White Chocolate Sweets and Treats, to
include Brownie, Truffles and Ice Cream
£6.95

ICE CREAM & SORBET

Made by our own fair hands with Local Milk, Cream and Eggs, please
ask for today's selection
£1.95 per Scoop

CORNISH CHEESE BOARD

Helford Blue, Garlic Yarg and Cornish Camembert.
Served with Grapes, Chutney and Artisan Biscuits.
£7.95

Add a glass of Ruby Port for £3.50
Add a glass of Tawny 10 Year Port for £4.50



COFFEE & TEA



A speciality micro roaster based outside Penryn, they combine passion with years of experience to source and roast the finest beans from around the world.

Single espresso - £2.00

Double espresso - £2.70

Americano - £2.50

Cappuccino - £2.75

Latte - £2.75

Mocha - £2.80

Macchiato - £2.30

Hot chocolate - £2.80

Dairy Free Milk Available

All our tea is loose leaf to ensure maximum taste & aroma.

Classic tea, Earl Grey,

Peppermint, Green Tea.

All £2.30

LIQUEUR COFFEES

Treat yourself to a delicious, warming liqueur coffee. If you can't see your favourite liqueur on our list, ask a member of our team and we will be happy to help!

Irish Coffee

Amaretto Coffee

Brandy Coffee

Caribbean Coffee

Calypso Coffee

All £6.50

DESSERT WINE

Taymente Sauvignon Blanc Tardio (Argentina)

Aged for 12 months in American and French new oak barrels. Ripened stone fruit with a delicate subtle spice. Sweet and rich with a fresh finish.

100ml Glass - £6.25

Bottle - £25.95

Nuy Red Muscadell (South Africa)

Deep raisin flavours with distinctive muscat aromas. This is a rich, sweet stable dessert wine which works excellently with chocolate

100ml Glass - £6.25

DIGESTIFS AND SPIRITS

Jack Daniels - £2.20

Bells - £2.20

Jameson's - £2.85

Glenkinchie - £3.25

Hennessey - £3.00

Remy Martin VSOP - £4.00

Courvoisier VS - £3.50

Ruby Port - £3.75

Taylor's 10 Year Tawny Port 50ml - £4.75

Amaretto - £3.25

Bailey's 50ml - £4.00

Kahlua - £2.95

Tia Maria - £3.25

Grand Marnier - £3.60

Cointreau - £3.25

Aperol - £3.25

Campari - £3.25

All spirits are a 25ml measure unless
Unless otherwise stated.