



—♦— **TAPAS** —♦—

*ALL £3.50*

Halloumi Chips & Aioli  
Sun Dried Tomato Hummus with our 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  
Smoked Mackerel Fishcakes, Beetroot & Horseradish Ketchup  
Anchovies marinated in Lemon & Garlic  
Grilled Chorizo and Serrano Ham with a Sherry Reduction  
Beef Carpaccio with Shaved Parmesan & Truffle oil

—♦— **STARTERS** —♦—

**DUCK**

Duck Spring Roll with a Crispy King Prawn, our own Smoked Duck  
Breast 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 Newlyn Hake with a Cassoulet of Chorizo, Confit Duck and Cannellini beans topped with a Polenta Crust  
£16.95

### MONKFISH WELLINGTON

Monkfish wrapped in Puff Pastry with a Garlic & Thyme Potato Gratin. Braised Red Cabbage, Kale and Crab Gravy  
£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 Goan Vegetable Curry  
£15.95

### ASIAN NOODLE BROTH

Japanese Style Ramen with Shitake Mushrooms, Udon Noodles, Pak Choi, Kombu, Spring onions & Tempura Cauliflower  
£12.95 (V)

### FISH AND CHIPS

Local Haddock Fillet in a Crisp Korev Batter with Hand Cut Chips, Mushy Peas & our own Tartare Sauce  
£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



— ❖ — **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*

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## 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

JameSons - £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

Baileys 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.**