



## — TAPAS —

ALL £3.50

Halloumi Chips & Aioli

Cornish Camembert & Sticky Red Onion Bruschetta

Sun Dried Tomato & Roasted Garlic Hummus with our Focaccia  
Our Own Focaccia Bread, Gordal Olives, Extra Virgin & Balsamic

Teriyaki Beef Sushi Maki & Asparagus & Pea California Roll

Confit Duck Wontons with Hoi Sin

Grilled Chorizo with a Potato & Chive Salad

Cured Gurnard with Pickled Mushrooms & Crème Fraiche

Fish Soup with our Bread & Aioli

Porthilly Oyster, Natural or Tempura

Baked ½ Shell Scallop with Miso Butter & Panko Crumb

Crispy Squid & Chilli Jam

Crab Arancini with Thermidor Mayo

Anchovies marinated in Lemon & Garlic

## — STARTERS —

### MACKEREL

Soused Mackerel Fillet with a Smoked Mackerel & Caramelised Onion  
Pate, Toasted Focaccia, Garlic oil & Beetroot

£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 Served with a Nage of Asparagus, Wild Mushrooms & Samphire with Lemon & Chervil dumplings

£15.95

### MONKFISH WELLINGTON

Monkfish wrapped in Puff Pastry with Hasselback potatoes, Crab Gravy, Hispi Cabbage and Rainbow Carrots

£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 (V)

£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 Garlic, white wine & cream sauce with a Tandoori King Prawn Skewer, Seared Falmouth Bay Scallops & Squid, Whole Jumbo Prawns, Porthilly Oyster Raw or Grilled. Tempura Fish and Crayfish Cocktail with Fries or Bread

For one: £24.95 for two to share: £48.95

Why not add a half Lobster .....£44.95/£68.95

### 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

FRUIT DE MER AVAILABLE TO PRE ORDER 24 HOURS NOTICE PLEASE  
ASK YOUR SERVER FOR MORE INFORMATION



— ❁ —      **DESSERT MENU**      — ❁ —

**CUSTARD TART**

Baked Custard Tart with a Rhubarb & Ginger Beer Sorbet, Poached Rhubarb and a White Chocolate Crumb  
£6.95

**HOOKED CREAM TEA**

Our famous interpretation of a Cream Tea with Trewithian Farm Clotted Crème Brulee, Earl Grey & Lemon Parfait with a Strawberry & Rosé Jelly and Shortbread Biscuits.  
£6.50

**AFFOGATO**

Our homemade Vanilla Ice Cream with a Shot of OlFactory Espresso to pour over £3.50  
*Why not add a Shot of Amaretto? Or Chocolate Brownie*  
£3.25 / £2

**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**

£2.95 ea.

**Helford Blue from Treveador Farm Dairy**

Full fat, soft, pale creamy textured blue cheese

**Wild Garlic Yarg from Lynher dairies**

Lemony and creamy under it's beautiful rind, with an irresistible crumble in the core

**Miss Wenna from Curds & Croust Redruth**

A mellow, smooth mould ripened brie style soft cheese with a delicate velvety rind and subtle aroma

Served with Grapes, Chutney and Artisan Biscuits.

*Add a glass of Ruby Port for £3.50*

*Add a glass of Tawny 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

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.**