



—♦— **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 Cajun 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, Golden Beetroot & Horseradish Mayo
£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 & Pancetta 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 Spring Vegetable Nage.
Saffron Crust and Lemongrass & Tarragon Potato Dumplings
£15.95

MONKFISH WELLINGTON

Monkfish wrapped in Puff Pastry & Parma Ham with a Pea and Pancetta
Velouté, Crisp Polenta, Local Asparagus & Capers
£19.95

HOOKED! SEAFOOD CURRY

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

Also Available as a Goan Vegetable Curry (V) £12.95

SEAFOOD TAGLIATELLE

Cornish Crab with Samphire, Bisque, Mussels & King Prawns finished
with Aged Parmesan
£14.95

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 or Thai Style
with Coconut with a Tandoori King Prawn Skewer, Seared Falmouth Bay
Scallops, whole Jumbo Prawns, Crispy Cajun Squid, Bloody Mary Crayfish
Cocktail served with 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

FRUIT DE MER AVAILABLE TO PRE ORDER WITH 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.**