



—♦— **TAPAS** —♦—

£3.50 each

Our Own Focaccia Bread, Gordal Olives, Extra Virgin & Balsamic
Halloumi Chips & Aioli

Cornish Camembert & Sticky Red Onion Bruschetta

Canara Farm Tomatoes, Burata and Basil

Pickled Mackerel Pate with Cider, Horseradish Mayo & Our Bread
Chicken & Chorizo Paella Croquette

Teriyaki Beef Sushi Maki & Beetroot Cured Salmon California Roll

Hoi Sin Duck Wontons with Cucumber & Ponzu

Grilled Chorizo with a Potato & Chive Salad

Green Gazpacho with Crème Fraiche & Red Pepper Coulis

Porthilly Oyster, Natural or Tempura

Baked ½ Shell Falmouth Scallop with Chilli & Lime & Panko Crumb

Crispy Cajun Squid & Chilli Jam

Anchovies marinated in Lemon & Garlic

—♦— **STARTERS** —♦—

CRAB SALAD

Hand-picked Newlyn Crab with Watermelon, Toasted Focaccia, Cucumber
& Tarquin's Gin Dressing

£7.95

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

NEWLYN CATCH OF THE DAY

Locally Landed Fish Served with a Shellfish Sauce, Buttered Vegetables,
Crab Cakes, and Steamed Cockles

£15.95

HOOKEED BBQ MONKFISH

Monkfish on the bone with Charred Sweetcorn, Asian Slaw, Hasselback
Potatoes, Steamed Bao Buns, Scampi, BBQ Sauce & Harissa Mayo

£19.95

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

BOUILLABAISSE

Classic Provençal Stew with Tomato & Saffron Served with a selection
of Seafood and Finished with Rouille and Our own Bread

£13.95

FISH AND CHIPS

Local Haddock Fillet in a Crisp Offshore Pilsner 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, Caesar Salad 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 OR WHOLE CRAB AVAILABLE TO PRE ORDER WITH 24
HOURS NOTICE PLEASE ASK YOUR SERVER FOR MORE INFORMATION



— ❁ — **DESSERT MENU** — ❁ —

LEMON TART

Caramelised Lemon Tart with Yogurt Sorbet, Lemon Meringue and Raspberry
£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.**