



Tapas

£3.50 ea.

Hand Crafted Selection of Bread, Butter, Extra Virgin & Balsamic
Giant Gordal Olives, Rape Seed Oil & Black Pepper
Grilled Goats Cheese, Honey, Fig & walnuts
Crab, Ginger & Spring Onion Wontons with Ponzu
Grilled Chorizo, Serrano Ham and Chilli Oil
Cornish Oyster - Natural with Lemon or Tempura with Chilli Jam
Cajun Spiced Crispy Squid & Indaba Chilli Jam
Beef Carpaccio with Parmesan, White Truffle Oil & Rocket
Halloumi Chips & Aioli
Sun-Dried Tomato Hummus with our Bread
Cider Pickled Mackerel Pate, Horseradish, Crackers
White Anchovies marinated in Lemon & Garlic
Baked ½ Shell Scallop with Citrus butter & Panko
Smoked Chicken & Chorizo Arancini

Starters

Duck Spring Roll

£7.50

Confit Duck Spring Roll with Asian Slaw, Our own Smoked Duck, Tempura Prawn, BBQ Sauce

Falmouth Bay Scallops

£8.95 / £16.95

Seared Scallops with a Smoked Haddock Scotch egg, Chickpea Dhal, Carrot, Lime Pickle & Coriander

Local Mussels

£7.95 / £14.95

St Austell Bay Mussels steamed either a la Marinère or Red Thai & Coconut served with our Bread

Sushi

£7.50

Pickled Golden Beetroot Nigiri, Jackfruit Maki Roll, Ginger, Wasabi & Soy (VG)

Cornish Oysters

The Finest Rock Oysters Simply Shucked

6 for £15.95

with Lemon and Tabasco, or Tempura with Chilli Jam

12 for £29.95

All our food is freshly prepared and cooked to order. Please speak to your server before ordering if you suffer from any food allergies or intolerances as not all ingredients are listed in our menu descriptions



Mains

- Hake** **£16.95**
Newlyn Hake, Hazelnut Crust, Braised Puy Lentils, Baby Squid, Wild Mushrooms, Smoked Pancetta & Purple Sprouting Broccoli
- Monkfish** **£19.95**
Baked Monkfish with a Miso Glaze, Katsu Sauce, Scampi, Roasted Sweetheart Cabbage, Rainbow Carrots
- Goan Seafood Curry** **£15.95**
Aromatic Goan based Curry with Coconut, King Prawns and White Fish, Served with Jasmine Rice, Chickpea & Onion Bhaji & Raita
- Goan Vegetable Curry (VG)** **£12.95**
- Cornish Sole**
Local Sole Roasted on the bone with Steamed Cockles, Cider, Clotted Cream, Samphire and Crispy Shallots **£14.95**
- Cornish Ribeye Steak** **£23.95**
Trevarthen's Ribeye with Hand cut Chips, Pink Peppercorn & Whisky Sauce, Vine Tomatoes, Rocket Salad. Surf & Turf? Add Garlic King Prawns **£2.95**
- Fish & Chips** **£13.95**
Local Haddock Fillet in a Crisp Offshore Pilsner Batter with Hand Cut Chunky Chips, Mushy Peas & Tartare Sauce
- Hooked! Shellfish Platters** **£19.95 / £39.95**
Mussels & Cockles steamed in a Garlic, white wine & cream sauce or Thai Style with Coconut. Served with a Spiced King Prawn Skewer, Scallops, Whole Jumbo Prawns, Crispy Squid, Dressed Salad, Aioli, Fries or Bread

Sides

£3.50 ea.

Skinny Fries

Rocket, Slow Roasted Tomato & Aged Balsamic

Cornish Baby Potatoes, Wild Garlic Butter

Buttered Seasonal Greens

Garlic Focaccia Bread



DESSERT MENU

HOOKED CREAM TEA £6.95
Clotted Crème Brulee with an Earl Grey Lemon Parfait, Clotted Cream Shortbread and Raspberry Jelly

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

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

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

Helford Sunrise

Soft with a rich bold flavour, a close relative of Helford White but with crushed black peppercorns and a rind washed every 3 days in Helford Creek Cider.

Boy Laity from Curds & Croust Cheesemakers

Mould ripened premium Camembert with it's rich, bold and buttery texture. 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

Grand Marnier - £3.60

Cointreau - £3.25

Aperol - £3.25

Campari - £3.25

Jack Daniels - £2.20

Bells - £2.20

Remy Martin VSOP - £4.00

Hennessey - £3.00

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

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



Kids Menu

£7.50

Crispy Battered Fish, Skinny Fries & Ketchup

Steamed Mussels, garlic Cream & Bread

Tomato Pasta with Parmesan

Chocolate Brownie

Or

Ice Cream