



## Nibbles

£3.50 ea.

House Baked Focaccia Bread, Extra Virgin & Balsamic  
Giant Gordal Olives, Rape Seed Oil & Black Pepper  
Milano Salami, Serrano Ham, Pickles and Chilli Oil  
Anchovies marinated in Lemon & Garlic

## Starters

- Crab Nachos** £6.95  
The finest Cornish Crab with Smashed Avocado, Parmesan and Lime Crème Fraiche
- Falmouth Bay Scallops** £9.95 / £17.95  
Seared Scallops with a Hog's Pudding Scotch Egg and Roasted Butternut Squash Puree
- Local Mussels** £7.95 / £15.95  
St Austell Bay Mussels steamed either a la Marinère or Red Thai style with Coconut, served with our Bread
- Arancini (V)** £6.95  
Crown Prince Squash & Goats Cheese Arancini with Beetroot Ketchup & Baby Leaves
- Mackerel** £6.95  
Torched Local Mackerel with Pickled Mackerel Pate, Horseradish Mayo & Focaccia Crouton
- Tempura King Prawns & Squid** £6.95  
With Indaba Chilli Jam & Caramelised Lime
- Chowder** £6.95  
Smoked Haddock & Sweetcorn Chowder, Baby Spinach & Garlic Bread
- Cornish Oysters**  
Rock Oysters Simply Shucked 6 for £15.95  
with Lemon and Tabasco, or Tempura with Chilli Jam 12 for £29.95



## MAINS

**Katsu Curry** £16.95  
Mild Japanese Style Curry with White Fish, Panko Crumbed Prawns, and Coriander Rice

*Also available as a Vegetable Katsu Curry (VG)*

**Linguine** £16.95  
Clams, King Prawns & Crab in a Leek, Cornish Orchards Cider & Clotted Cream Sauce

**Catch Of The Day** £18.95  
Served with Hasselback Potatoes, Shellfish Sauce & Steamed Vegetables

**Cornish Ribeye Steak** £24.95  
Trevarthens 8oz Ribeye with Triple Cooked Chips, Brandy Spiked Pink Peppercorn Sauce, & Vine Tomatoes

*Surf & Turf? Add Garlic King Prawns £2.95*

**Fish & Chips** £14.95  
Local Haddock Fillet in a Crisp Offshore Pilsner Batter with Triple Cooked Chips, Mushy Peas & Tartare Sauce

**Hooked! Shellfish Platter** £21.95/ £41.95  
Mussels steamed in a Garlic, white wine & cream sauce or Thai Style with Coconut. Served with a Spiced King Prawn Skewer, Scallops, Whole Jumbo Prawns, Monkfish Scampi, Hooked! Dips, Fries or Bread

**Add ½ Lobster** £19.95

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



## 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 Cornish Coffee Espresso to pour over

*Why not add a Shot of Amaretto?* £3.25

**Dark Chocolate Tart** £6.95  
With Roasted Hazelnuts, Cointreau Reduction and a Baileys & White Chocolate 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** £6.95  
A Selection of the finest Cornish Cheese with Artisan Biscuits, Grapes and Cider Apple Chutney

*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 - £2.20

Double espresso - £2.90

Americano - £2.70

Cappuccino - £2.95

Latte - £2.95

Mocha - £3.00

Macchiato - £2.50

Hot chocolate - £3.00

**Dairy Free Milk Available**

All our tea is loose leaf to ensure maximum taste & aroma.

Classic tea, Earl Grey,

Peppermint, Green Tea.

All £2.50

## 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**