



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	£7.50
The finest Cornish Crab with Smashed Avocado, Cornish Yarg 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	
Honey Glazed Goats Cheese (V)	£6.95
With toasted Walnuts and Cranberry Ketchup	
Wild Mushroom Soup (V)	£5.95
With Truffle oil, Tarragon Croutons and our Bread	
Tempura King Prawns & Squid	£6.95
With Indaba Chilli Jam & Fresh Lime	
Seafood Mornay	£7.95/£14.95
Creamy Seafood Gratinated with Breadcrumbs, Parmesan & Spinach	
Cornish Oysters	
Rock Oysters Simply Shucked	6 for £15.95
with Lemon and Tabasco, or Tempura with Chilli Jam	12 for £29.95



MAINS

Seafood Curry £16.95
Aromatic Goan based Curry with Coconut, King Prawns and White Fish, Served with Jasmine Rice & a Chickpea & Spinach Bhaji
Also available as a Vegetable Curry (VG)

Monkfish Wellington £19.95
Local Monkfish tail wrapped in Serrano Ham & Puff Pastry with Dauphinoise Potato, Seasonal Vegetables & Fish Gravy

Catch Of The Day £18.95
Served with Saffron 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

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

- Warm Sticky Toffee Pudding** £6.95
With Salted Caramel and Christmas Pudding Ice Cream
- 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
- Chocolate Orange Cheesecake** £6.95
White chocolate Crumb with a Winter Berry Compote
- 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
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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