



Nibbles

£3.50 ea.

House Baked 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

Handpicked Cornish Crab with Wild Garlic Yarg, Lime Creme Fraiche & Thermidor Mayo

Falmouth Bay Scallops

£9.95 / £17.95

Seared Scallops with a Hog's Pudding Scotch Egg and Smoked Bacon & Butternut Puree

Local Mussels

£8.95 / £16.95

St Austell Bay Mussels steamed in a white wine & Garlic Cream or Red Thai with Coconut & Coriander Served with our Bread

Mackerel

£6.95

Charred Local Mackerel with Pickled Mackerel Pate, wasabi & Focaccia Crouton

Fritto Misto

£6.95

Lightly Battered Squid & King Prawns with our Chilli Jam
Or Courgettes, Peppers and Pak Choi (V)



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)

Pan Fried Hake Fillet £18.95
Topped with a Gremolata Crust, Shellfish Sauce, Steamed Vegetables & Smashed Baby Potatoes

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! Paella £16.95
A Selection of Mussels, King Prawns, Squid, Chicken Thigh and Chorizo with Paprika and Saffron Spiced Rice, Peas and Lemon

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



Hooked! On Shellfish

Cornish Oysters

Rock Oysters Simply Shucked

6 for £15.95

With Lemon and Tabasco, or Tempura with Chilli Jam

12 for £29.95

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, Haddock Nuggets, Aioli, House Salad Fries or Bread

Whole Cornish Crab

Med/Large £27.95 / £34

Steamed in Red Thai Broth with Jasmine Rice & Coriander

Or

Simply Steamed with Garlic Butter, Mayo, Fries & House Salad

Whole Cornish Lobster

Sml/Med £27.95 / £45

Steamed in Red Thai Sauce with Jasmine Rice, Coriander & Fresh Lime

Or

Simply Grilled with Garlic Butter, Mayo, Fries & House Salad



Dessert Menu

- Hooked! Cream Tea** £6.95
Clotted Crème Brulee with an Earl Grey Lemon Parfait, Clotted Cream Shortbread and Raspberry Jelly
- Affogato** £4.50
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 Tasting Plate** £7.95
A Medley of Dark and White Chocolate Sweets and Treats
- 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** £8.95
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



Fruity tones, honey sweetness and a nutty, chocolaty caramel bite to finish, Hand Roasted in Cornwall is a medium bodied espresso and a treat for all the senses.

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.

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 aroma. This is a rich, sweet stable dessert wine which works excellently with chocolate

100ml Glass - £6.25

Digestifs & Spirits

Cointreau - £3.25

Aperol - £3.25

Campari - £3.25

Jack Daniels - £2.20

Bells - £2.20

Remy Martin VSOP - £4.00

Jameson's - £2.85

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

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



Childrens Menu

£7.95

Crispy Battered Fish, Skinny Fries & Ketchup

Steamed Mussels, garlic Cream & Bread

Sun-dried tomato Linguine with Parmesan

Ice Cream

Or Chocolate Brownie



Vegetarian/Vegan Menu

Starters

Arancini £6.95

Sun-Dried tomato & Vegan Cheese Arancini with Beetroot Ketchup

Frito Misto £6.95

Lightly Battered Courgettes, Pak Choi & Peppers with Chilli Jam

Mains

Goan Curry £14.95

Aromatic Goan based Curry with Coconut, A Medley of Vegetables and a Spinach & Chickpea Bhaji

Linguine £14.95

Wild Mushroom Linguine with White Wine, Truffle Oil, & Garlic Focaccia

Desserts

Dark Chocolate Brownie £5.95

Served with Honeycomb & Coconut Ice cream

Duo of Homemade Sorbets £3.95

All of the above dishes are Vegan and Dairy free