



## Nibbles

£3.95 each.

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

## Starters

- Crab Nachos** £7.95  
Handpicked Cornish Crab with Wild Garlic Yarg, Lime Crème Fraiche & Thermidor Mayo (DFA)
- Falmouth Bay Scallops** £9.95 / £17.95  
Seared Scallops with a Hog's Pudding Scotch Egg and Roasted Butternut Squash Puree (DF)
- Smoked Duck** £7.95  
Home Smoked Duck with an Asian Slaw, Wasabi Mayo and a Soy & Orange reduction (DF GF)
- Local Mussels** £8.95 / £16.95  
St Austell Bay Mussels steamed in a White Wine & Garlic Cream (DFA GFA) or Red Thai with Coconut & Coriander Served with our Bread (DF GFA)
- Fritto Misto (V)** £7.50  
Lightly Battered Courgettes, Red Onion and Pak Choi (VG) (DF GFA)



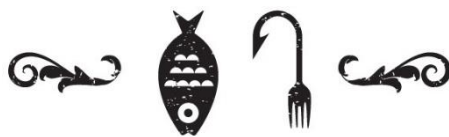
## Mains

- Seafood Curry** £17.95  
Our Famous Aromatic Goan Curry with Coconut, King Prawns and White Fish, Served with Jasmine Rice & a Chickpea & Spinach Bhaji (DF GFA)  
*Also available as a Vegetable Curry (vg)*
- Lemon Sole** £18.95  
Steamed Fillets of Day Boat Lemon Sole, Served with a Risotto of Cornish Crab, Gruyère, Samphire & Kale (GF, DFA)
- Cornish Sirloin Steak** £25.95  
Trevarthens 8oz Sirloin with Triple Cooked Chips, Brandy Spiked Pink Peppercorn Sauce, & Vine Tomatoes (GFA)  
*Surf & Turf? Add Garlic King Prawns £3.95*
- Fish & Chips** £15.95  
Local Haddock Fillet in a Crisp Offshore Pilsner Batter with Hand Cut Chips, Mushy Peas, Tartare Sauce, (GFA, DF)
- Gratin of Seafood** £17.95  
A Selection of King Prawns, Crab and Smoked Haddock in a Mornay Sauce Topped with Breadcrumbs and Smoked Peninsula Cheese. Served with Our Own Bread (GFA)

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

**PLEASE NOTE A DISCRETIONARY GRATUITY OF 10% IS INCLUDED IN YOUR BILL**

V = VEGETARIAN VG = VEGAN GF - GLUTEN FREE GFA = GLUTEN FREE AVAILABLE DF = DAIRY FREE



## Hooked! On Shellfish

### Oysters

Rock Oysters Simply Shucked

6 for £17.95

With Lemon and Tabasco, or Tempura with Chilli Jam

12 for £33.95

### Hooked! Seafood Platter

£22.95/ £44.95

Mussels Steamed in a Garlic, White wine & cream Sauce or Thai Style with Coconut. Served with a Spiced King Prawn Skewer, Seared Scallops, Whole Jumbo Prawns, Squid, Mackerel, Cockles, Aioli, Chilli Jam Fries & Home-made Bread (DFA GFA)

### 1/2 Cornish Lobster

£24.95

Simply Grilled with Garlic Butter & Lemon or Lobster Thermidor Style with Brandy, Mustard & Parmesan Served with Aioli, Skinny Fries & House Salad (GFA)

### Surf 'n' Turf?

Add A 4oz Cornish Sirloin Steak

£8.95

Please note Shellfish is subject to availability.

Pre Ordering of Lobster & Oysters recommended



## DeSSert Menu

**Hooked! Cream Tea** £7.50  
Clotted Crème Brulee with an Earl Grey Lemon Parfait, Clotted Cream Shortbread and Cornish Strawberry 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 (GF)

**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

Hennessey - £3.00

Courvoisier VS - £3.50

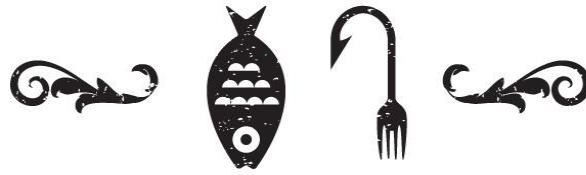
Ruby Port - £3.75

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

£8.95

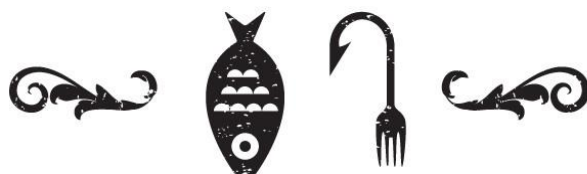
Crispy Battered Fish, Skinny Fries & Ketchup

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

**Frito Misto** £6.95

Lightly Battered Courgettes, Pak Choi & Peppers with Chilli Jam (GFA, DF)

## Mains

**Goan Curry** £16.95

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

**Linguine** £15.95

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

## Desserts

**Dark Chocolate Brownie** £5.95

Served with Honeycomb & Coconut Ice Cream (GF, DF)

**Duo of Homemade Sorbets** £3.95

All of the above dishes are Vegan and Dairy free