



## 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

- Oysters** 6 for £22  
Pacific Oysters Simply Shucked 12 for £33.95  
with Shallot Vinegar, Lemon and Tabasco, or Tempura with Chilli Jam
- Crab Nachos** £8.95  
Handpicked Cornish Crab, Thermidor Mayo, Lime Crème Fraiche & Parmesan
- 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)
- Mussels** £8.95 / £16.95  
Mussels steamed in a white wine & Garlic Cream (DFA GFA) or Red Thai with Coconut & Coriander Served with our Bread (DF GFA)
- Tempura King Prawns** £7.50  
lightly battered with our own Chilli Jam & Fresh Lime  
*Also available as a selection of vegetables (VG)*  
(DF GFA)



## Mains

- Goan Fish Curry** £17.95  
Our Famous Aromatic Curry with a Medley of Local Fish, Jasmine Rice,  
Onion & Chickpea Bhaji (DF GFA)  
*Also available as a Vegetable Curry (VG)*
- Hake** £18.95  
Locally Landed Hake, Grilled with Cornish Mids and a Nage of Wild  
Mushrooms, Asparagus, Spring Greens & Samphire, Finished with a Wild  
Garlic Oil.
- Fish & Chips** £15.95  
Local Haddock Fillet in a Crisp Offshore Pilsner Batter with Hand Cut  
Chips, Mushy Peas, Tartare Sauce, (GFA, DF)
- 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, Aioli, Chilli Jam Fries & Home-made Bread  
(DFA GFA)
- Cornish Sirloin Steak** £25.95  
Trevarthens 8oz Sirloin with Triple Cooked Chips, Brandy Spiked Pink  
Peppercorn Sauce, Baby leaf Salad & Beer Battered Onion Rings (GFA)  
*Surf & Turf? Add Garlic King Prawns £3.95*

**10% Discretionary Service charge included**

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

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





# 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



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.

## 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



## 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

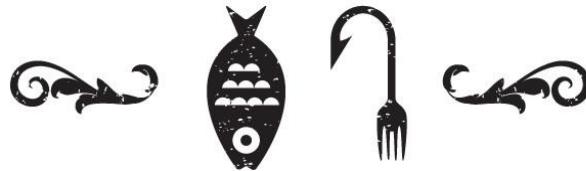
All spirits are a 25ml measure unless

Unless



stated.

otherwise



## Childrens Menu

£8.95

Crispy Battered Fish, Skinny Fries & Ketchup

Steamed Mussels, garlic Cream & Bread

Cheesy Tomato Linguine with Parmesan

Ice Cream

Or Chocolate Brownie

