



Hooked! Tapas

While you wait

£3.95 each.

House Baked Bread, Extra Virgin, Aged Balsamic, Our Own Butter, Sea salt

The Best Giant Gordal Olives, Rape Seed oil & Black Pepper

Fish wontons Pickled Ginger, Spring onions and Ponzu

Raw Porthilly Oyster with Lemon & Shallot Mignonette

Crispy Cajun Squid or Courgettes (Vg) & Indaba Chilli Jam

Anchovies marinated in Saffron & Lemon

Hooked! Smoked Duck, Cucumber & BBQ Sauce

Rainbow Trout Cured in Beetroot & Tarquin's Pastis, Crème Fraiche

Pickled Mackerel Pate, Crackers, Horseradish Mayo

Sticky Beef, Toasted Sesame & Coriander

Milano Salami, Serrano Ham, Pickles and Chilli Oil

Isle of Wight Tomatoes, Basil & Mozzarella (V)

Starters

Crab Nachos

£8.95

Hand-picked Local Crab, Thermidor Mayo & Lime Crème Fraiche

Falmouth Bay Scallops

£9.95 / £18.95

Seared Scallops, Hog's Pudding Scotch Egg, Crisp Ham, Pea Vinaigrette

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)



Mains

- Hake** £18.95
Locally landed Hake, Crushed Cornish Baby Potatoes, Garlic and Parsley Crust, Shellfish Sauce & Summer Greens
- Bouillabaisse** £18.95
Provençal Fish Stew of Monkfish, Mussels, King Prawns & Whiting with Aioli, Saffron Potatoes and Focaccia
- 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)
- Fish & Chips** £15.95
Local Haddock Fillet in a Crisp Offshore Pilsner Batter with Hand-Cut Chips, Mushy Peas, Tartare Sauce, (GFA, DF)
- Hooked! Shellfish Platter** £23.95/ £45.95
Mussels & Cockles Steamed in a Garlic, White wine & Cream Sauce or Thai Style with Coconut. Served with, Seared Scallops, Cajun Prawn Skewer, Crevettes, Baby Squid, Samphire, Fish Nuggets, 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, & Roasted Cherry Tomatoes on the Vine (GFA)
Surf & Turf? Add Garlic Crevettes £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 VGA VEGAN AVAILABLE GF= GLUTEN FREE GFA= GLUTEN FREE AVAILABLE DF= DAIRY FREE



Dessert Menu

- Hooked! Cream Tea** £7.95
Clotted Crème Brulee with an Earl Grey Lemon Parfait, Clotted Cream Shortbread and Cornish Strawberry Jelly
- Lemon Tart** £7.95
Caramelised Lemon Tart, Yogurt Sorbet, Meringue, Berry Coulis
- Affogato** £4.95
Our home-made Vanilla Ice Cream with a shot of Ol Factory Espresso & HoneyComb
- Why not add a shot of Amaretto?* £3.50
- 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

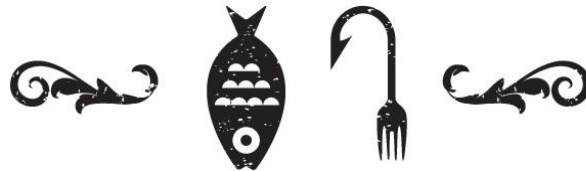
All spirits are a 25ml measure unless

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

