



Hooked! Tapas & Sides

£3.95 each.

House Baked Bread- Extra Virgin - Balsamic - Gordal Olives (DF)

Buttered Baby Potatoes - Chives & Parsley (GF DFA)

Steamed Winter Vegetables (GF DFA)

Skinny Fries (GFA) Or Triple Cooked Chips - Cornish Sea salt (DF)

Rocket - Parmesan - Slow Roasted Tomatoes - Balsamic Glaze (GF DFA)

Hog's Pudding Scotch Egg - Bloody Mary Relish (DF)

Fish Wontons Pickled Ginger - Spring onions - Ponzu (DF)

Crispy Cajun Squid or Vegetables (Vg) - Indaba Chilli Jam

Sticky Beef - Toasted Sesame - Coriander (GF)

Starters

Crab Nachos

£8.95

Hand-picked Local Crab - Thermidor Mayo - Lime Crème Fraiche (DFA)

Falmouth Bay ½ Shell Scallops

£9.95 for 3 / £18.95 for 6

Grilled Scallops - Coral Butter - Seaweed Pangrattato (DFA)

Seafood Chowder

£7.95 / £15.95

Cornish Mussels - Sweetcorn - Haddock - Crab Rarebit

Monkfish "Yakitori"

£8.95

Chargrilled Monkfish Skewer - Miso - Mirin - Soy - Asian Slaw (GF) (DF)

Wild Tiger Prawns

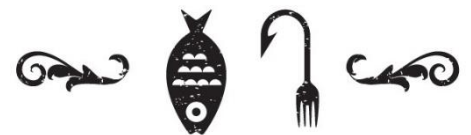
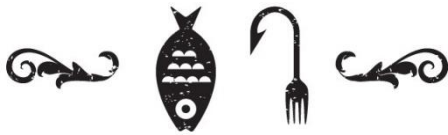
£9.95

Whole Jumbo Pan-Fried Prawns - Chilli - Garlic - Lime - Home-made Brioche (DFA)

Cornish Mussels

£9.95 / £17.95

Mussels - White Wine & Garlic Cream - Our Bread (DFA GFA)



Mains

Hake "Wellington" £19.95
Serrano Ham - Puff Pastry - Bouillabaisse Sauce - Seasonal Vegetables
(DFA)

Indonesian Fish Curry £17.95
Vibrant Yellow Curry - Haddock - Hake - Kafir Lime - Crispy Shallots -
Coriander Jasmine Rice
(DF) (GF)
Also available as a Vegetable Curry (VG)

Linguine £17.95
King Prawns - Mussels - Chermoula - Crème Fraiche - Preserved Lemon
(DFA)
or
Wild Mushrooms - Spinach - Truffle Oil - Smoked Cornish Cheddar
(VGA) £15.95

Fish & Chips £16.50
Local Haddock Fillet in a Crisp Offshore Pilsner Batter -
Hand-Cut Chips - Mushy Peas - Tartare Sauce,
(GFA, DF)

Trevarthens Blade of Beef £21.95
Slow cooked Feather blade of beef - Smashed Root Vegetables & Horseradish
Braised Red cabbage - Bourguignon Sauce
(GF, DF)

Please See our Board for today's specials

10% service charge included on your bill, this is shared out between our staff. If you do not wish to pay this please let us know and it will be removed from your bill

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

Raspberry & Cranberry Trifle £7.50

Compote - Vanilla Custard - Chantilly - Popping Candy.

Spiced Orange Steamed Pudding £7.50

Amaretto Caramel Sauce - Clotted Cream.

Affogato £4.95

Our home-made Vanilla Ice Cream with a Shot of Ol Factory Espresso & Hooked! Madeleines.

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

Home-made with Local Milk, Cream and Eggs, please ask for today's selection.

£2.25 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





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
- 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 Aro mas. This is a rich, sweet stable dessert wine which works excellently with chocolate

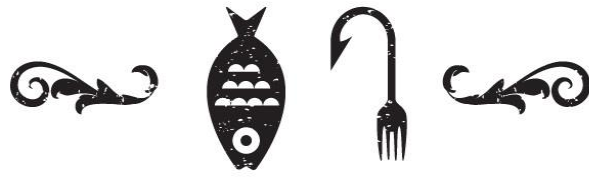
100ml Glass- £6.25

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

Cheesy Tomato Tagliatelle with Parmesan

Ice Cream

Or Chocolate Brownie