



Nibbles

£3.95 each.

House Baked Bread - Extra Virgin - Balsamic

Tempura Squid or Vegetables (Vg) - Indaba Chilli Jam (GFA, DF)

Giant Gordal Olives - Black Pepper - Rape Seed Oil (GF, DF)

Porthilly Oyster Simply Shucked - Lemon - Shallot Mignonette (GF, DF)

Charred Padron Peppers - Paprika - Smoked Sea Salt (GF, DF)

Salt Cod Fishcake - Pickled Vegetables - Curry Mayo (GF, DF)

Sticky Beef - Toasted Sesame - Coriander - (GF, DF)

Anchovies Marinated in Lemon & Garlic (GF, DF)

Rich Crab Bisque - Brandy - Our Bread (GFA, DFA)

Starters

Crab Nachos

£9.95

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

Half Shell Falmouth Bay Scallops

£9.95

Smoked Bacon Butter - Parsley Breadcrumbs - Lemon
(DFA) (GFA)

"Ramen"

£8.95

Slow roasted Pork Belly - Seared Squid - Courgette Noodles -
Edamame Beans - Crispy Egg
(DF) (GFA)

Wild Tiger Prawns

£10.95

Whole Jumbo Pan-Fried Prawns - Garlic - Lemon - Home-made Bread
(DFA) (GFA)

Cornish Mussels

£10.95 / £18.95

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



Mains

Hake "Kiev" £21.95

Wrapped in Serrano Ham - Panko - Nori - Café de Paris Butter
Stuffed with Smoked Peninsula Cheese - Roasted Savoy Cabbage.

Chowder £19.95

Medley of Smoked Fish - Crab - Mussels - Charred Corn -
Cavolo Nero - Our Bread

Indonesian Fish Curry £18.95

Vibrant Yellow Curry - Haddock - Hake - Kafir Lime - Pickled Carrot -
Coriander - Jasmine Rice.

(DF) (GFA)

Also available as a Vegetable Curry (vg)

Hooked! Shellfish Platter for 2 £59.95

Steamed Mussels - Seared Scallops - Whole Wild Prawns - Squid -
Aioli, Served in a White Wine & Garlic Cream or Chilli, Ginger & Coconut.
Served with Our Bread.

Flat Iron Steak £24.95

Char-Grilled & Served M/R - Pink Pepper - Rosemary - Crispy Onions -
Balsamic Roasted Tomatoes - Fries

Surf and Turf? Add a Whole Garlic Tiger Prawn £3.95

Fish & Chips £17.95

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

Sides

£2.95 each

Skinny Fries - Cornish Sea Salt
Dauphinoise Potato - Truffle Oil - Cornish Cheddar
Buttered Local Vegetables
Baby Potatoes - Nduja - Caramelised Onions
Wild Rocket - Tomatoes - Balsamic - Parmesan

10% service charge included on your bill.

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

Apple Crumble Choux

£7.95

Apple Compote Filled Choux Bun - Vanilla Custard - Hazelnut Biscuit - Bramble Sorbet

Salted Caramel Tart

£7.95

Twin Fin Spiced Rum & Banana Ice Cream - Speculoos Crumb

Hooked! On Chocolate

£7.95

Mocha Gateaux - Roasted White Chocolate Parfait - Cornish Sea salt Fudge - Fresh Raspberries (GF)

Affogato

£5.95

Our home-made Vanilla Ice Cream - Lands' End Coffee Espresso - Hooked! Madeleines (GF)

Why not add Amaretto or Mozart Chocolate liqueur? £3.95

Ice Cream & Sorbet

Our own Home-made Ice Cream please ask for today's selection.

£2.75 per Scoop

Cornish Cheese £3.50 each

Helford Blue / Cornish Brie / Smoked Peninsula Cheddar

All served with artisan Biscuits - Grapes - Cider Apple Chutney

Add a glass of Ruby Port for £2.95 or Tawny Port for £3.95
