



Nibbles

£3.95 each.

House Baked Bread - Extra Virgin - Balsamic

Tempura Squid or Vegetables (Vg) - Indaba Chilli Jam

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

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

Scampi Katsu Arancini - Curry Mayo

Seared Beef - Pink Pepper - Chilli - Lime & Garlic - (GF)

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

Anchovies Marinated in Lemon & Garlic (GF, DF)

Rich Crab Bisque - Brandy - Our Bread

Starters

Crab Nachos

£9.95

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

Half Shell Falmouth Bay Scallops

£9.95

Smoked Bacon - Worcestershire Sauce - Breadcrumbs -
Parsley - Lemon
(DFA)

"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 Brioche
(DFA) (GF)

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 Hispi Cabbage.

Mackerel £19.95

Cajun Spiced Mackerel Fillet - Crab & Mussel Chowder - Charred Corn -
Cavolo Nero

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 (v)

Hooked! Shellfish Platter for 2 £59.95

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

Add ½ Lobster Tail £19.95

Flat Iron Steak £23.95

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

Add 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

Autumn Vegetable Dauphinoise

Buttered Local Greens

Baby Potatoes - Nduja - Caramelised Onions

Rocket & Radicchio Salad - House Dressing

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
