

Starters

CRAB NACHOS

Jeremy's Hand-Picked Crab, Thermidor Mayo, Lime Yogurt, Chilli Jam

£12

ARANCINI

Sun-Dried Tomato, Thai Basil & Mozzarella Risotto Croquette with Rocket

£10

MONKFISH

Roasted on the bone with Salsa Verdi, Crispy Capers & Lemon

£12

WHOLE TIGER PRAWNS

Char-grilled with a Korean BBQ Sauce, Toasted Sesame and Our Bread

Small £12 // Large £23

HALF SHELL SCALLOPS

*Local Mylor Scallops, Grilled with a Scallop Roe, Orange & Rosemary Butter,
Our Bread*

Small £13 // Large £24

ST AUSTELL BAY MUSSELS

Steamed in White wine, Shallot & Garlic, served with Our Bread

Small £12 // Large £22

PORTHILLY OYSTERS

Porthilly Pacific Oyster, Shallot, red wine vinegar & Lemon

£4.75 each



Please speak to your server before ordering if you suffer from any food allergies or have any dietary requirements, as not all ingredients are listed in our menu descriptions.

Guests with severe allergies should be aware that although due care is taken, there is always a risk of allergens being present. We do not operate a nut free kitchen.

Mains

CATCH OF THE DAY

Locally landed fish, Potted Crab Butter, Steamed Vegetables & Herb Crusted Baby Potatoes £24

HAKE KIEV

Local Hake stuffed with Wild Garlic. Panko Crumb, Seasonal Vegetables, Cafe de Paris Sauce One Side/Snack Included £25

FISH & CHIPS

Local Haddock fillet in a Lemon Bubble Batter, Hand-cut Chips, Mushy Peas, Tartare Sauce £21

CHAR-GRILLED FLAT IRON STEAK

Hand-cut Chips & Roskoff Onion Rings Served Medium Rare £28

Add PinkPeppercorn & Brandy Sauce £3

Add Garlic Prawns £4

LINGUINE

Mussels & King Prawns, Moroccan Pesto, Sun-blushed Tomatoes & Samphire £24

INDONESIAN FISH CURRY

Vibrant yellow curry, Cod, Hake, Kaffir lime, Pickled vegetables, Coriander, Jasmine rice £21 // Available as a Vegetable Curry £18

HOOKED! SEAFOOD PLATTER

Whole BBQ tiger prawns, George's Scallops, Tempura Fish, Samphire, Mussels, Steamed in a White wine & Garlic Sauce, Aioli, Our Bread

FOR ONE £28 // FOR TWO £54

Sides & Snacks

£5 each

Fries & Cornish Sea Salt

Herb Crusted Baby Potatoes

Home-made Bread & Butter

Steamed Samphire, Spinach, Cavolo Nero & Savoy

Giant Gordal Olives, Extra Virgin & Black pepper

Wild rocket Sun-Blushed Tomatoes & Balsamic Glaze

Crispy King Prawns & Chilli Jam

Anchovies Marinated in Saffron & Lemon