

Starters

PORTHILLY OYSTERS

Freshly shucked with shallot mignonette, Lemon £4.50 each

CRAB NACHOS

Hand-picked local crab, Thermidor mayo, Lime crème fraîche, Chilli jam £12

ARANCINI

*Butternut squash, Golden beetroot, Goats cheese, Pear & walnut chutney,
Watercress £8*

CRAB SOUP

Cajun crab & sweetcorn fritter, Crème fraîche £8

HALF SHELL SCALLOPS

*Local Mylor Scallops, Grilled with a Café de Paris Butter, Our bread
Small £12 // Large £22*

SHELL-ON KOREAN HONEY & GARLIC PRAWNS

*Jumbo Wild Tiger Prawns with Our bread
Small £12 // Large £22*

ST AUSTELL BAY MUSSELS

*White wine & garlic cream, Our bread
Small £11 // Large £21*



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, Tartare butter, Steamed vegetables, Lemon & thyme roasted potatoes £23

BBQ MONKFISH TAIL

Served on the bone with a warm salad of green beans, Heritage Tomatoes, Purple Sprouting, Olives, Tempura Asparagus & Salsa Verdi £23

HAKE KIEV

Wild Garlic butter, Nori panko crumb, Hispi cabbage, Pancetta, Roast Chicken sauce, CHOOSE A SIDE/SNACK £25

FISH & CHIPS

Local Haddock fillet in a Lemon bubble batter, Hand-cut chips, Mushy peas, Tartare sauce £20

CHAR-GRILLED FLAT IRON STEAK

Hand-cut chips, Slow roasted tomatoes, Mushroom, Mustard & Smoked bacon butter, Crispy Onions, Served medium-rare £27 // Add Garlic Prawns £3.95

WILD MUSHROOM LINGUINE

Smoked garlic, Truffle oil, Spinach, Parmesan £19

INDONESIAN SEAFOOD CURRY

Vibrant yellow curry, Cod, King prawns, Mussels, Kaffir lime, Pickled vegetables, Coriander, Jasmine rice £20 // Available as a Vegetable Curry £18

HOOKED! SEAFOOD PLATTER

BBQ whole tiger prawns, Scallops, Squid, Samphire, Mussels & Scampi, Steamed in a white wine & garlic cream, Aioli, Our bread

FOR ONE £27 // FOR TWO £50

SIDES & SNACKS

£5 each

Fries & Cornish sea salt

Crispy Squid & Chilli jam

Home-made bread & butter

Steamed Samphire, Spinach, Hispi cabbage

Giant Gordal olives, Extra virgin & Black pepper

Wild rocket, Sun blushed tomatoes & Balsamic glaze

Baby potatoes, Spicy 'Nduja, Caramelised onions

Charred Padron Peppers & Smoked sea salt

Anchovies marinated in Saffron & Garlic