

Starters

Mackerel Quiche

Smoked & Soused Mackerel - Cornish Gouda Pastry

£8.95

Crab Nachos

Hand-picked local crab, thermidor mayo, lime crème fraîche & chilli jam

£10.95

Tempura Vegetables

Daikon salad, pickled ginger & miso dressing

£7.95

Half Shell Scallops

Grilled with a Scallop Roe & Fennel Butter

3-£11 6-£21

Shell on Wild Tiger Prawns

Cafe de Paris Butter and Our Bread

3-£10 6-£19

Mussels

Steamed with a white wine & garlic cream OR in a Goan Curry sauce

Small £9.95 / Large £18.95

Crab Soup

Rich & decadent with Dill oil, Crème Fraîche, Brandy & Focaccia

£6.95



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

Hake Kiev

*Stuffed with Smoked Cheddar, Pancetta Preserved Lemon & Thyme crumb,
Roast Chicken butter, Seasonal vegetables (choose a side) £22.95*

Wild Mushroom Linguine

Smoked Garlic, Truffle oil, Spinach & Feta £17.95

Indonesian Fish Curry

*Vibrant yellow curry, haddock, hake, kaffir lime, Pickled Carrot,
Coriander & Jasmine Rice also available as a plant based curry £18.95*

Pork Belly

*Hog's Pudding Scotch egg, Seared Scallop, Cold River Cider & Mustard Sauce,
Gratin Potato £22.95*

Flat Iron Steak

*Char-grilled & served medium-rare, Roasted Vine Tomatoes, Hand Cut Chips
Brandy Spiked Peppercorn Butter £25.95 (Add King Prawns £3.95)*

Catch of the Day

Hasselback Potatoes, Steamed Vegetables, Shellfish Sauce £21.95

Fish & Chips

*Local haddock fillet in a lemon bubble batter, hand cut chips, mushy peas,
tartare sauce £18.95*



Sides & Snacks £3.95 each

Fries & Cornish Sea Salt

Home-made Bread & Butter

Steamed Samphire, Rainbow Chard, Courgette & Spinach

Roasted Baby Potatoes, Nduja & Caramelised Onions

Crispy squid & chilli jam

Giant Gordal Olives, Extra Virgin & Cracked Black Pepper

Rocket Salad with, Sun-Blushed Tomatoes, Parmesan & Balsamic Glaze