Afternoon Menu

Sourdough, salted butter	6
Gordal olives	6
Smoked cod's roe, seaweed crisps	6
Fennel Salami, cornicorns	7.50
Porthilly oyster, red wine shallot mignonette	4 each
Boquerones, olive oil	8
Chalk stream trout tartare on toasted sourdough	IO
Crispy jigged squid, aioli	12
Crispy oyster mushrooms, mushroom ketchup	IO
Sea salted skinny fries	6
Truffle, chive & parmesan fries	9
Falmouth crab fries, brown crab mayo	18

Our ethos here is centred around providing fresh, local, and sustainable seafood. To do this we work proudly with our local fishermen and suppliers including Ned Bailey of Mylor, Mylor Fish Shop and Cornwall Fish Direct of Newlyn.

An allergens menu is available upon request for those with any allergies or dietary requirements. Please inform your server of any allergens when placing your order. Guests with severe allergies should be aware that although due care is taken there is a risk of allergens being present.



Please note we include a discretionary 12.5% service charge on the bill.