

## Main Menu

### SNACKS

Gordal olives, preserved lemon, black pepper	6
House baked focaccia, EVOO & aged balsamic	6
Mussel, garlic & chilli arancini, jalapeno mayonnaise	6
Charred Padron peppers, smoked sea salt, honey	7
Organic fennel salami, cornichons	7

### OYSTERS & RAW

Fresh oyster, <i>red wine shallot mignonette</i>	4
Pickled Oyster, <i>yogurt, dill</i>	4.25
Grilled Oyster, <i>'Angel on Horseback'</i>	4.50
Mylor Prawn Crudo, <i>cucumber, buttermilk &amp; Mylor prawn dressing</i>	10
Chalk stream trout, <i>tartare, soy, egg yolk, toasted focaccia</i>	12

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.



## Main Menu

### STARTERS

Breaded Bath soft cheese, candied walnuts, walnut ketchup, fresh pear	10
St Austell Bay Mussels, mariniere or cider, leek & mortoux sausage; focaccia	12 / 22
Buttermilk fried monkfish, jalapeno mayonnaise	12/ 24
Shell on wild prawns, nduja butter sauce	5 - 19 / 10 - 38
Falmouth Bay scallops, garlic & herb butter, seaweed pangrattato, lemon & lime	6 - 19 / 12 - 38

### MAINS

Beer battered haddock, triple cooked chips, condiments	22
Whole plaice on the bone, mashed potato, Mylor prawn & samphire butter	24
Pan fried line caught bass, shellfish puy lentils, smoked bacon & sage	28
Wild mushroom fettucine, sage brown butter, toasted pinenuts	20
Crispy duck leg, red cabbage, glazed chicory, walnut ketchup, duck sauce	24
Whole grilled Falmouth Bay crab, garlic & herb butter or chilled, lemon mayonnaise	26
Whole grilled Falmouth Bay lobster, skinny fries, garlic & herb butter	58
Whole grilled Falmouth Bay lobster, skinny fries, thermidor	62

(£1 from every lobster we sell is donated to The National Lobster Hatchery & their 'buy 1, set 1 free' initiative)

### SIDES

Skinny fries, Cornish sea salt	6
Winter leaves, aged parmesan & pickled shallot salad	6
Confit pink fir potatoes, seaweed, garlic & herb butter	6
Roasted sprouts, chestnuts, nduja & sage	7

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