

SNACKS

Gordal olives, rosemary, preserved lemon	6
Rosemary foccacia, anchiode	6.5
Chargrilled Isle of Wight padron peppers, honey, smoked sea salt	7
Smoked cods roe, radishes	8

OYSTERS & RAW

Porthilly pacific oyster <i>or</i> Falmouth native oyster, shallot mignonette	4.75
Tuna tartare, bonito, horseradish, Jerusalem artichoke crisps	14
Dry aged beef tartare, shallot, horseradish, Jerusalem artichoke crisps	16

STARTERS

St Austell Bay mussels, white wine, garlic, cream, focaccia	12.5
Whole burrata, Isle of Wight tomatoes, wild garlic pesto	16
Fritto Misto of market fish, aioli	14 / 28
Shell on wild prawns, nduja, garlic butter	3- 18 / 6- 26
Falmouth Bay scallops, garlic butter, seaweed, hazelnuts	3- 14 / 6- 26

MAINS

Fish of the day	Market Price
Fresh fettucine, sardine bolognese, basil, aged parmesan	24
Curried sweetheart cabbage, raisins, capers, gorgonzola	24
Breaded duck leg, parmesan & herb polenta, oyster mushrooms	24
Grilled red mullet, Isle of Wight tomatoes, griddled focaccia	26
Falmouth Bay lobster risotto, oregano, aged parmesan	34
Whole Falmouth Bay crab, garlic butter or chilled, aioli	26
Half or whole Falmouth Bay lobster, garlic butter, skinny fries	30 / 58
<i>(£1 from every lobster sold is donated to the National Lobster Hatchery in Padstow)</i>	

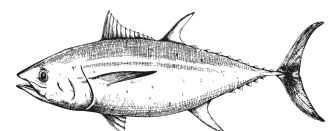
SHARING

Whole monktail, lemon & rosemary butter	80
Hot shellfish platter of squid, clams, cockles, mussels, prawns, scallops, oysters, garlic butter	68
<i>Add whole crab +22 / Add half lobster +28 / Add whole lobster +54</i>	

SIDES

Sea salted skinny fries	6
Cornish new potatoes, garlic butter, seaweed	6
Steamed rainbow chard & purple sprouting broccoli, olive oil, lemon	7.5
Bitter leaf salad, shallot, Isle of Wight tomatoes, sherry dressing	8

BEACH
HOUSE



FALMOUTH