

Main Menu

Bruno Paillard, Champagne 15

Lychee Martini 14

Pacific oysters 5 each

shallot, red wine vinegar | picante

Boquerones 12

Marinated gordal olives 6.50

Focaccia, anchiode 6.5

Starters

Seabass tartare 16

Mussels, white wine, garlic, parsley, bread 12

Scallops, hazelnut, coriander butter 5 each

Herby ricotta, courgette ribbons, toasted seeds, fresh basil 10

Mains

Fish of the day (market price)

Crab Linguine 30

Mussels, white wine, garlic, parsley, bread 25

Half or Whole grilled lobster, chervil butter, oreganata 35/70

Burrata pomodoro, cherry tomatoes, basil, oregano, 24

Saltimbocca, chicken, prosciutto, sage, butter sauce 25

Sharing dishes

Hot Seafood platter, whole lobster, shell on prawns, mussels, chili garlic butter, bread 130

Sides

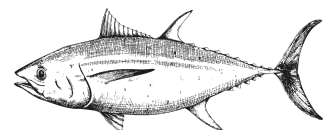
Sea salted fries 6.50

Samphire, garden peas 7.50

Soul farm leaves 7

Isle of Wight tomato salad, oregano 11

BEACH
HOUSE



FALMOUTH