

FISH KITCHEN TO SHARE

*Our signature set menu - a selection of sharing seafood plates,
celebrating the finest daily Cornish catch.*



5 COURSE | £69 PER PERSON

7 COURSE | £99 PER PERSON



NIBBLES

Sourdough & Butter	£6
Raw Porthilly Oyster, Cava Vinegar, Grape, Apple	£7 each
Crispy Porthilly Oyster, Pickled Vegetables, Jalapeño Mayonnaise	£7 each
Crispy Ling, Smoked Chilli Jam	£10
Cuttlefish Fritters, Rhubarb Ketchup	£9
Ray Wing Scrumptet, Mustard Mayonnaise	£9

SMALL PLATES

Pepper Cured Monkfish, Cucumber, Gherkin & Mustard	£22
Soused Dover Sole, Red Cabbage & Apple, Dill Salad Cream	£24
Baked Disco Scallops, Rocket, Mint & Parsley Butter	£22
Monkfish Karaage, Seaweed & Sesame Mayonnaise	£29
Baked Hake, Pine Nut Crust, White Bean Aioli	£18
Spiced Gurnard, Aubergine & Mushroom Curry	£25

WHOLE SEAFOOD

Please see the blackboard for today's selection of seafood to share.

ON THE SIDE

Chargrilled Hispi Cabbage, Trelawny, Smoked Almonds	£7
Butter Beans, Cuttlefish, Sage & Paprika	£10

SOMETHING SWEET OR CHEESY

Vanilla Set Cream, Blood Orange, Rhubarb, Amaretto	£9
Ginger Sponge, Pineapple, White Chocolate Sauce	£9
Rachel, Beauvale Blue, Beetroot Chutney, Crackers	£11

SOME OF OUR DISHES CONTAIN ALLERGENS. PLEASE ASK US FOR ADVICE.