

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



RECOMMENDED WINE

Deidesheimer Riesling, Von Winning, Pfalz, DE, 2023

£16.5 glass | £68 bottle

NIBBLES

Sourdough & Butter	£6.5
Raw Porthilly Oyster, Cucumber & Ginger	£7 each
Crispy Porthilly Oyster, Lettuce, Oyster Mayonnaise	£7 each
Crispy Pollack, Smoked Chilli Jam	£10
Octopus Fritters, Paprika Mayonnaise	£10

SMALL PLATES

Cured Gurnard Tostada, Rhubarb Ketchup, Coriander & Lime	£20
Soused Dover Sole, Tomato, Pumpkin & Sesame Seed Dressing	£24
Baked Disco Scallops, Jerk Butter	£24
Breaded Plaice, Pickled Vegetables, Jalapeño Mayonnaise	£22
Monkfish Karaage, Sesame, Soy, Seaweed Mayonnaise	£29
John Dory, Smoked Almonds, Mint & Coriander Dressing	£29

WHOLE SEAFOOD

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

ON THE SIDE

Fennel & Shallot Gratin, Parmesan, Tarragon	£10
Cornish Mid Potatoes, Garlic & Parsley Butter	£6

SOMETHING SWEET OR CHEESY

Vanilla Set Cream, Brachetto Jelly, Strawberries, Almond Crumble	£10
Chocolate, Caramel & Hazelnut Slice, Cider Brandy Crème Fraîche	£12
Trelawny, Colston Bassett, Cider Onion Chutney, Crackers	£14

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