

## 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 & Guindilla Chilli	£7 each
Crispy Porthilly Oyster, Lettuce, Oyster Mayonnaise	£7 each
Crispy Ling, Smoked Chilli Jam	£10
Cuttlefish Fritters, Paprika Mayonnaise	£10

### SMALL PLATES

Cured Brill, Ginger, Spring Onion & Cucumber	£22
Soused Dover Sole, Tomato, Pumpkin & Sesame Seed Dressing	£24
Baked Disco Scallops, Jerk Butter	£24
Mackerel, Red Cabbage & Apple, Garlic & Lime Mayonnaise	£17
Teriyaki Monkfish Tail, Sesame, Pickled Ginger & Radish Salad	£29
Bass, Smoked Almonds, Basil, Mint & Parsley Dressing	£27

### WHOLE SEAFOOD

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

### ON THE SIDE

Wye Valley Asparagus, Horseradish Butter, Smoked Almonds	£12
Cornish Mid Potatoes, Garlic & Parsley Butter	£6

### SOMETHING SWEET OR CHEESY

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

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