



### Snacks

- Focaccia and Butter £5
- Smoked Almonds and Roasted Peanuts £5
- Marinated Mixed Olives £5
- Crispy Porthilly Oyster in a Seeded Crumb with Barbecue Chilli Sauce £7 each

### Starters

- Cured Brill with Beetroot, Apple and Chive Crème Fraîche £19
- Smoked Boscastle Trout Pâté with Cucumber Chutney and a Cheddar Scone £16
- Poached Bluefin Tuna, Green Beans and Olive Mayonnaise £17
- Smoked Ham Hock Fritters with Pickled Vegetables and Jalapeño Mayonnaise £15
- Baked Free Dived Scallops with Paprika & Coriander Butter £28\*

### Main Courses

- Whole John Dory with Parsley, Lemon and Garlic Dressing £38
- Brill with Porthilly Shellfish Sauce £38
- Venison Loin with Pickled Red Cabbage and Bitter Chocolate Sauce £45
- Bass Fillet with Ginger and Tomato Beurre Blanc £37

Outlaw's "Surf and Turf" £56 per person\*  
(Sharing for two)

Whole Roast Lobster with 8oz Warren's Fillet Steak, Béarnaise Butter

*All main courses served with a courgette, green bean, tomato and olive salad,  
and a choice of Cornish new potatoes or hand-cut chips*

### Desserts and Cheese

- Muscovado Cheesecake with Poached Pineapple and Passion Fruit Curd £16
- Blackberry Pavlova with Vanilla Crème Fraîche and Citrus Sherbert £15
- Triple Chocolate Sundae with Dark Chocolate Brownie and White Chocolate Ice Cream £14
- Raspberry Sorbet with Poached Peaches, Raspberry Coulis and Almonds £14
- Sharpham Brie, Westcombe Cheddar and Bath Blue with Crackers and Pickled Celery £20

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### Sunday Lunch Roasts

- Roasted Rump Cap of Beef with Yorkshire Pudding and Horseradish £35
- Roasted Chicken with Wild Garlic Stuffing £32
- Roasted Monkfish wrapped in Bacon, Red Wine Tartare Dressing £35

*All roasts served with Roasted Potatoes, Seasonal Greens, Carrot and Swede, Cauliflower Cheese*

*\*Outlaw's Guest House Supplement*

*Our kitchen handles all 14 regulated allergens and, although we take every reasonable precaution to minimise the risk, we cannot guarantee that any dish is completely free from a specific allergen*