

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

Brolettino Lugana, Ca' dei Frati, Lombardy, IT, 2024

£19 glass | £79 bottle

NIBBLES

Sourdough & Butter	£6.5
Raw Porthilly Oyster, Cucumber & Ginger	£7 each
Crispy Porthilly Oyster, Pickled Fennel, Pepper Mayonnaise	£7 each
Crispy Ling, Smoked Chilli Jam	£10
Crispy Squid, Orange & Basil Mayonnaise	£10

SMALL PLATES

Cured Brill Tostada, Sweet Potato Ketchup, Pickled Chilli & Lime	£22
Soused Dover Sole, Beetroot, Dill Yoghurt	£24
Baked Disco Scallops, Gochujang Butter	£24
Breaded Plaice, Pickled Vegetables, Paprika Mayonnaise	£22
Butterflied Sardines, Anchovy & Basil Dressing	£16
Grilled Gurnard, Curried Lentils, Cumin & Coriander	£27

WHOLE SEAFOOD

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

ON THE SIDE

Outlaw's Chunky Chips	£6
Crown Prince Squash, Smoked Almonds, Sage & Onion	£8

SOMETHING SWEET OR CHEESY

Vanilla Set Cream, Blackberry, Apple, Oat Crumble	£11
Chocolate, Caramel & Hazelnut Slice, Cider Brandy Crème Fraîche	£12
Baron Bigod, Blue Monday, Cider Onion Chutney, Crackers	£14

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