

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

Plexus White, John Duval, Barossa, AU, 2023

A blend of Viognier, Marsanne & Roussanne bring flavours of mandarin, ginger and spice.

175ML £17 | BOTTLE £67

NIBBLES

Sourdough & Butter	£6.5
Raw Porthilly Oyster, Cucumber & Ginger	£7 each
Crispy Porthilly Oyster, Pickled Fennel, Pepper Mayonnaise	£7 each
Crispy Monkfish, Smoked Chilli Jam	£10
Crispy Squid, Lemon & Parsley Mayonnaise	£10

SMALL PLATES

Cured Brill Tostada, Sweet Potato Ketchup, Pickled Chilli & Lime	£22
Cured Boscastle Trout, Beetroot, Horseradish Yoghurt	£20
Baked Disco Scallops, Harissa & Coriander 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 Butter	£7

SOMETHING SWEET OR CHEESY

Vanilla Set Cream, Blackberry, Apple, Oat Crumble	£10
Chocolate, Caramel & Hazelnut Slice, Cider Brandy Crème Fraîche	£12
Sharpham Brie, Perl Las, Spiced Pear Chutney, Crackers	£14

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