The Scallop Shell

MENU



YOUR CHIPS TODAY ARE MADE WITH BRITISH POTATOES FROM:

WELCOME TO THE SCALLOP SHELL! We are a family-run venture with a passion for seafood that now runs deep through three generations. We're proud to fly the flag for a fresh, sustainable catch from the UK's waters ~ from the South coast to the icy shores of Scotland's lochs. Feel free to ask us any questions...and enjoy your meal!

STARTERS & SHARES

Great on their own as a starter for one, or perfect for sharing...

CRISP FRIED SALT COD FISHCAKE with tomato vinaigrette and roast garlic aioli	*each*	3.50
PORTLAND ROCK OYSTER (Weymouth Bay) with shallot and cabernet sauvignon red wine vinegar	*each*	4.00
GRILLED ATLANTIC WILD WHITE PRAWN with fennel, sea salt & Molino oil	*each*	4.75
THE SCALLOP SHELL CLASSIC PRAWN COCKTAIL with soft boiled egg & cocktail sauce		13.00
CONFIT WHITE TUNA BELLY with tomatoes & capers on toasted sourdough		12.50
ST AUSTELL BAY MUSSELS (River Fowey) with white wine, garlic & parsley butter		13.00
TWO DIVER-CAUGHT SCALLOPS (Orkney) with garlic & fresh herb butter		15.00
BABY BEETROOT SALAD with apple, pickled red onions & creamed goat's cheese (V)		11.50

FRESH OUT O' THE SEA (& FROM THE LAND)

PRIME NORTH ATLANTIC HADDOCK FILLET with fresh-cut chips, mushy peas & tartare sauce	*FRIED*	24.50
CORNISH MONKFISH TAIL (Newlyn Market) with fresh-cut chips, mushy peas & roasted garlic aioli	*FRIED*	25.00
CORNISH POLLOCK FILLET (Newlyn Market) with fresh-cut chips, mushy peas & tartare sauce	*FRIED*	26.50
HOMEMADE SALMON & CHIVE FISHCAKE with fresh-cut chips, mushy peas & cocktail sauce	*FRIED*	23.50
CRISP FRIED POLENTA with roasted red peppers, grilled goat's cheese, basil oil & fresh-cut chips (V)	*FRIED*	22.00
CORNISH SKATE WING (Newlyn Market) with brown butter, capers, chervil & buttered new potatoes	*GRILLED*	27.00
WHOLE BLACK BREAM (Brixham) with North African spices & buttered new potatoes	*GRILLED*	28.00
ROASTED PORK LOIN (Folly Farm) with salsa verde & fresh cut chips	*ROASTED*	24.50
SHELLFISH PLATE with 4 x Portland rock oysters, 8 freshly boiled Atlantic prawns, 300g St Austell Bay mussels, fresh-cut chips, Lievito sourdough bread, and homemade dips	*CHILLED*	36.00

SIDES & SAUCES

LIEVITO SOURDOUGH BREAD, ANCHOVY BUTTER	3.50	HOMEMADE MUSHY PEAS	3.50
BUTTERED CABBAGE & PANCETTA	4.00	CLASSIC CURRY SAUCE	3.50
BEETROOT, APPLE & GOAT'S CHEESE SALAD	4.50	FRESH-CUT CHIPS	4.00
FENNEL, CHILLI, MINT & CORIANDER SALAD	4.50	BUTTERED NEW POTATOES	4.00

PUSH THE BOAT OUT

IF YOU HAVE ANY DIETARY REQUIREMENTS, OR NEED ALLERGEN INFO, JUST ASK!

PLEASE NOTE, A SERVICE CHARGE OF 10% WILL BE AUTOMATICALLY ADDED TO YOUR BILL