

# Food

## NIBBLES

Smoked & Salted  
Marcona Almonds (GF)  
4

Gordal Olives in Garlic,  
Olive Oil, Basil (GF)  
4

Quay Bakery Sourdough  
Bread & Seaweed Butter  
5

## CHEF'S PLATES

	<i>small</i>	<i>large</i>		<i>small</i>	<i>large</i>
<b>HARISSA ROASTED CAULIFLOWER SULTANA (GF)</b> Minted Tahini, Yoghurt, Pomegranate	12	23	<b>GOAN SPICED ST AUSTELL BAY MUSSELS (GF)</b> Pickled Red Chilli, Lime & Coriander	12	23
<b>SALT-BAKED BEETROOT</b> Samphire Pesto, Goats Curd, Fried Capers	12	23	<b>SEARED KING SCALLOPS (GF)</b> Sherry Vinegar, Brown Butter & Bacon Jam	15	29
<b>CHARRED KING OYSTER MUSHROOM LEMON &amp; THYME BARLEY RISOTTO</b> Caramelised Onion, Fried Garlic	13	22	<b>SLOW BRAISED PORK BELLY (GF)</b> Fennel & Celeriac Slaw, Burnt Apple	13	25
<b>HAND PICKED CORNISH WHITE CRAB (GF)</b> Citrus & Rocket, Toasted Hazelnut	17	23	<b>CORNISH HAND-PICKED CRAB TAGLIATELLE (GF)</b> Red Chilli, Fresh Lime, Coriander, Double Cream, Reggiano Parmesan	14	26
<b>TUNA LOIN (GF)</b> Tataki Black Sesame, Spring Onion, Shallot, Ginger-Soy	13	25	<b>8oz KITTOWS KILHALLON BEEF FILLET (GF)</b> Peppercorn Butter, Koffman's Fries, Baby Gem Salad		34
<b>BLACKENED GURNARD TACOS</b> Rainbow Slaw, Sesame, Pickled Red Onion, Tomatillo Salsa Verde	13	25	<b>SRI LANKAN MONKFISH BURGER</b> Spiced Pineapple Relish, Lime & Curry leaf Mayo, Sweet Potato Fries		24

### SIDES

Skin-on  
Fries

Buttered  
Cornish Mids

Wild Rocket  
& Parmesan

Tender Stem  
Broccoli

5

PLEASE LET YOUR WAITER KNOW IF  
YOU HAVE ANY FOOD ALLERGIES.

**SAMPHIRE**  
ON THE QUAY • FOWEY

A DISCRETIONARY 12.5% SERVICE  
CHARGE WILL BE ADDED TO YOUR BILL.