

## APERITIF

Veuve Clicquot Champagne 125ml 18

**INDIDOG**  
Harbourside Restaurant  
**DINNER**



## APPETIZERS

Garlic Hummus, Hot Honey, Dukkah, Tortilla Crisps (ga), (\*ve), (v), (df) 8

White Bean & Crème Fraiche Hummus, Harissa, Pickled Raisins Tortilla Crisps (ga) 8

Pitted Olives, Chilli, Lemon & Parsley Dressing (ve), (v), (ga), (df) 6

Homemade Focaccia, Marmite Butter 6

## RAW NATIVE FAL OYSTERS

Choose Chilli & lime dressing (ga), (df) | or Tobasco & lemon | or Dill, Cucumber & Sushi Vinegar (df), (ga)

4.30 EA or mix & match buy: 3 Oysters for 12 | 6 Oysters for 24 | 12 for 45

*Wild Native Fal Oysters from the Fal Estuary are harvested by sail and oar in a 500 year old tradition that protects the Fal and reduces their carbon footprint. Fal Oysters are prized for their mineral, vegetal flavour and firm texture of which we are very proud.*

Subject to availability because of bleddy Cornish weather.

## STARTERS

Gnocchi, Salsify, Whipped Mozzarella, Rocket Pesto (v) 9

Seared Mylor Scallops, Butternut Squash, Nduja Relish, Pumpkin Seed Granola (df), (ga) 12.50

Crudo Pollack, Yoghurt, Yuzu & Fennel (gf), (\*df) 10.50

Braised Beef Taco, Avocado, Green Chilli Salsa, Coriander (df) (gf) 11.50

## MAINS

Newlyn Catch Of The Day, Confit Potato, Warm Tartare Sauce, Gem Lettuce (gf), (\*df) 29

Chargrilled Pork Fillet, Smoked Apple, Chipotle & Tomato Sauce, Pistachio Crumb (n), (\*df), (\*ga) 28

Hand rolled Tagliatelle, Parmesan Cream, Leeks, Winter Truffle (v) 25

Roasted Onion and Mushroom Risotto, Truffle Vinaigrette, Kale Crisps (v), (ga), (\*df), (\*ve) 19.90

## SIDES - NEVER A MUST BUT ALWAYS A PLEASURE!

Deep Fried Parsnips, Soy & Garlic Siracha Glaze, Miso Mayonnaise (\*ga), (df), (v), (ve) 6

Fries, Aioli (\*ve), (df), (ga), (v) 6.25

Parmesan Fries, Autumn Truffle Mayonnaise (ga), (vg) 9

## DESSERTS

Millionaire Shortbread, White Chocolate Soil, Salted Caramel Ice-cream 10

Exotic Fruit Pavlova, Passion Fruit coulis, Mango Sorbet (\*v), (ve), (ga),(\*df) 9.50

Sticky Toffee Pudding, Butterscotch Sauce, Vanilla Ice Cream (v) 9

Affogato, Callestick Farm Cornish Vanilla Ice Cream, Origin Espresso (\*ve), (v), (gf) 7

with a choice of Grand Marnier, Baileys or Amaretto 11

(v) Vegetarian, (ve) Vegan, (df) Dairy Free, (n) Contains Nuts,  
(ga) Gluten Aware - Dish made using non gluten containing ingredients.  
(\*) request v, ve, df or ga substitute

Allergens: We are not an allergy free kitchen or bar. Cross-contamination could occur and our restaurant is unable to guarantee that any item can be completely allergen free. Our customers are encouraged to their own satisfaction, to consider this information in light of their individual requirements & needs and to discuss the details of your allergy with your server if they require further information.

Please inform us of any allergies or dietary requirements before ordering.  
Full allergen information is available from your server.