



BITES WHILE YOU CHOOSE

Confit Chorizo Sausages, Chilli Jam (ga)(df) 8

Smoked Cods Roe, Crudites (df) 8

Rosemary & Seaweed Focaccia, Olive Oil & Balsamic (v)(ve)(df) 6

Nocella & Kalamata Olives, Preserved Lemon, Thyme (v)(ve)(ga)(df) 6

OYSTERS & PERFECT PAIRING

3 Oysters 13 | 6 Oysters 26

Porthilly Pacific

W/ Red wine shallot mignonette (ga)(df)

PERFECT OYSTER PAIRING *Blue Fin Organic Reserve*

A young & crisp Spanish Cava with delicate bubbles 125ml 10

SMALL OR LARGE TO START OR SHARE

Steamed Mussels, Thai Red Coconut Sauce, Coriander, Spring Onion, House bread (ga)(df) 13 | 26

Crispy Jigged Squid, Chilli Jam, Lime 14 | 28

Scallops by Mylor Fish, Seared & Served in their Shell, Garlic & Herb Butter, Seaweed Pangrattato (ga)(*df) 14 | 28

Sardine Fritti, Tomato & Sardine Ketchup, Lime (*ga) 10 | 20

LOCAL LOBSTER

1/2 or Whole Grilled Lobster

Garlic & Herb Butter, Watercress & Skinny Fries (ga)(*df) 32 | 64

THERMIDOR's

Whole Lobster Thermidor & Fries 72

Dressed Cornish Crab Thermidor & Fries 38

LESS OF A MAIN, MORE THAN A SNACK

Scallop & Smoked Bacon Roll, Garlic Aioli, Baby Gem (*ga)(*df) 14

Squash & Ginger Soup, Smoked Cheddar & Chive Scone (*ga)(*df)(v)(*ve) 12

Wild Mushrooms on Toast, Herb Ricotta (v)(*ve)(*ga)(*df) 14

THE MAINS EVENT

Burger, Brioche Bun, Garlic Aioli, Emmental, Baby Gem, Smoked Bacon Jam (*df)(*ga +£2) | 22 *Add Bacon +2*

Offshore Beer Battered Fish Finger Bun, Homemade Tartare Sauce, Baby Gem, Pickles, Fries (*ga +£2)(*df) 19

Steak & Fries, Watercress, Garlic & Herb Butter (ga)(*df) 30

Whole Market Fish, Brown Shrimp Butter (ga)(*df) £Market Price

Market Fish & Shellfish Creamy Mash Potato Top Pie (ga) 26

Salad of Goats Cheese (or smoked tofu), Candied & Pickled Walnuts, Chicory, Shallots, Beetroot, Sherry Dressing (ga)(df)(v)(*ve) 18

Maple Glazed Squash, Pearl Barley, Fried Curry Leaves, Capers & Raisin Vinaigrette, Blue Cheese (*ga)(*df)(v)(*ve) 26

ON THE SIDE

Skinny Fries (*ga)(df) 6 *Add Truffle, Chive & Parmesan (v)(ga) +4*

Stir Fried Rainbow Chard & French Beans, Soy, Garlic (*ga)(df) 8

Soul Farm Salad, Mustard Dressing (v)(*ve)(ga)(df) 6

Carrots, Ras El Hanout, Smoked Almonds, Lemon Yoghurt (v)(ga)(df) 7

SOMETHING SWEET

Dark Chocolate Cremeux, Toasted Pistachios, Raspberries (v)(*ga)(*n) 10

Chilled Tonka Bean Rice Pudding, Blueberries, Shortbread (v)(*ve)(ga)(*df) 10

Strawberries & Raspberries, Lemon Yoghurt, Honeycomb (v)(ve)(df)(ga) 10

British Cheese, Truffle Honey, Quince, Oat Biscuits (v) 12

Affogato 8 | 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
(STA) Subject to availability

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 discuss the details or 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.