

TASTING MENU

Crispy rock oyster

Or

Tarragon baked oyster

0

Lobster bisque

0

Confit chalk stream trout, horseradish, shiso and pickled grapes

0

Crab and kohlrabi ravioli, honey and sherry vinegar dressing, avocado puree, rosemary

0

Seared scallops, Iberica ham, fresh peas, Pedro Ximenez dressing

0

Pan fried stonebass, pea and local broad bean risotto, chorizo, baby leeks and lemon puree

0

Half grilled lobster with garlic butter

0

68.00 per person

Starters to share

FRITTO-MISTO - Crispy oysters, smoked haddock croquettes, deep fried squid, lobster and crab samosas **10.75/pp**

Gordal olives 4.00

Rock Oysters from Porthilly

Natural	1 – 3.50	3 – 9.50	6 – 18.95	9 – 27.95	12 – 37.20
Crispy	1 – 4.50	3 – 12.00	6 – 23.15	9 – 34.50	12 – 45.75
Baked	1 – 4.50	3 – 12.00	6 – 23.15	9 – 34.50	12 – 45.75

Whilst every care is taken from the time of harvesting our oysters to serving them there is a possibility that oysters may cause sickness

Starters

Confit Chalk stream trout, horseradish, shiso and pickled grapes 12.50

Crab and kohlrabi ravioli, honey and sherry vinegar dressing, avocado puree, rosemary 11.50

Old Passage fish soup, croutons, Gruyere and saffron mayonnaise 10.50

Seared scallops, Iberica ham, fresh peas, Pedro Ximenez dressing 14.00

Pan fried rabbit loin, confit leg, baby pickled Heritage carrots, black garlic puree, smoked garlic oil 12.00

St Austell Bay mussels, cockles and clams with smoked bacon and cider 14.00

Main course

Traditional beer battered Cornish fish, hand cut chips, home-made tartar sauce **or** beetroot ketchup (also available Gluten free) 19.50

Roast loin of lamb, smoked rib, spring vegetables, tomato jam Parsley root puree and goats curd 25.50

Roast fillet of halibut, asparagus, samphire with a Bouillabaise Sauce, crispy mussels 28.00

Un-traditional fish pie 23.00

Poached fillet of hake with cumin braised carrot puree, spiced chick peas, spinach, puffed rice, cucumber and mint yoghurt 25.50

Whole lemon sole, nut brown butter, Jersey Royal potatoes 24.00

Pan fried stonebass, pea and local broad bean risotto, chorizo baby leeks and lemon puree 24.50

Fresh Lobster Half or whole **Market Price**

Live from our own seawater tank, with hand cut chips
Natural, with mayonnaise and lemon,
Grilled, with garlic and parsley butter or
Thermidor, baked in a creamy sherry and mustard sauce, parmesan cheese

Fruit de Mer **Pre-order only** 100-120.00 for two

Whole lobster and crab, oysters, Mediterranean and North Atlantic prawns, cockles and clams, shallot vinegar and mayonnaise

Side Dishes 4.25

*Hand cut chips *Mixed baby leaf salad* deep fried courgette flowers, green chilli & parsley salsa*tender tem broccoli with smoked bacon and toasted almonds *buttered *new potatoes * baby violet artichokes with a lemon dressing

BORE BREAKFAST DATES FOR 2017 - £30.00/pp

Wednesday, 6th December – 08.32hrs

We also offer breakfast Tuesday to Sunday mornings, please ask for a menu.

VOUCHERS

The perfect present, our vouchers are available in £10.00 denominations.

ALLERGIES if you have any questions regarding allergies please ask a member of staff who will be happy to provide any necessary information

Please note that for parties of 8 and over a discretionary service charge of 10% will be added to the final bill

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