

TASTING MENU

Crispy rock oyster

Or

Tarragon baked oyster

0

Lobster bisque

0

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

0

Seared scallops, pork belly, cauliflower puree, lightly spiced lentils

0

Pan fried fillet of gurnard, potted shrimp risotto with a shellfish foam

0

Half grilled lobster with garlic butter

0

68.00 per person

BORE BREAKFAST DATES FOR 2017 - £30.00/pp

Thursday, 27th April - 08.26hrs

Saturday, 27th May - 08.52hrs - Fully Booked

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

Starters to share

FRITTO-MISTO - Crispy oysters, smoked haddock croquettes, deep fried squid, soft shell crab & kumquat jam **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

Pan fried fillet of gurnard, potted shrimp risotto and a Shellfish foam	12.50
Crab and turnip ravioli, honey and sherry vinegar dressing, avocado puree, rosemary	11.50
Old Passage fish soup, croutons, Gruyere and saffron mayonnaise	10.50
Seared scallops, pork belly, cauliflower puree, lightly spiced Lentils	14.00
Charred mackerel gravadlax, Granny Smith veloute, cucumber and kohlrabi salad, oyster leaf	9.50
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	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	27.00
Un -traditional fish pie	22.00
Poached fillet of hake with cumin braised carrot puree, spiced chick peas, spinach, saffron puffed rice and a cucumber and mint yoghurt	25.50
Pan roasted skate wing, caper butter, crushed Jersey Royals	24.00
Pan fried stonebass, charred hispi cabbage, parsley root, Mussels and an ale sauce	27.50

Fresh Lobster

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

Side Dishes

4.25

- * Hand cut chips
- * Mixed baby leaf salad
- * dressed spring vegetables
- * tender tem broccoli with smoked bacon and toasted almonds
- * buttered
- * new potatoes