

TASTING MENU

Crispy or natural Porthilly rock oyster

0

Shell fish bisque

0

Mussels, cockles and clams, pernod and saffron cream

0

Cornish crab club sandwich

0

Scallop Thermidor

0

Half lobster grilled with garlic butter

0

60.00

FRUITS DE MER

Mussels, cockles & clams in a cider, cream and shallot sauce

0

Half lobster
Porthilly rock oysters
Looe Scallop sashimi
North Atlantic and Mediterranean prawns
Dressed Crab

56.50

BORE BREAKFAST DATES FOR 2014

Tuesday, 12th August fully booked

Bore due 08.53hrs £25.00/pp

Wednesday, 10th September fully booked

Bore due 08.35hrs £25.00/pp

Friday, 10th October fully booked

Bore due 08.53hrs £25.00/pp

Or please scan to obtain full details from our web



Passage Road, Arlingham, GL2 7JR

Web: www.theoldpassage.com

Telephone: 01452 740547

Pre-starters to share

Gordal olives	4.75
Crispy Porthilly oysters, garlic mayonnaise	7.50
North Atlantic prawns and mayonnaise	7.50
Smoked haddock croquettes,	8.50
Deep fried squid, passion fruit and chilli sauce	8.70

Rock Oysters from Porthilly

Natural	1 – 3.00	3 – 9.00	6 – 18.00	9 – 27.00	12 – 36.00
Crispy	1 – 3.75	3 – 11.25	6 – 22.50	9 – 33.75	12 – 45.00
Kilpatrick	1 – 3.75	3 – 11.25	6 – 22.50	9 – 33.75	12 – 45.00

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

Seared breast of pigeon, celeriac gratin, pickled girolles, Blackberry puree	12.50
Watercress soup, horseradish cream, caviar and a crispy oyster	10.00
Old Passage fish soup, croutons, Gruyere, saffron mayonnaise	9.75
Potted shrimps with coriander, wholemeal toast, pickled cucumber salad	12.50
Irish mussels (1/2 kilo), pernod and saffron cream	9.75
Seared Looe scallops, crispy pork terrine, apple puree, rum soaked raisins	13.25
Treacle cured salmon, pickled beetroot, stem ginger syrup	9.25
Salcombe crab club sandwich, rye & poppy seed biscuit confit tomato, fennel puree, avocado and a crab cream	10.50

Fresh Lobster £48.00 – whole, £25.00 - half

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

Main course

Traditional beer battered Cornish fish, hand cut chips, home-made tartar sauce or beetroot ketchup	18.75
Pan fried fillet of stone bass, with summer vegetables and parsley croquettes	24.00
Plymouth Lemon sole, nut brown butter, pink fir potatoes	26.00
Roast wild Turbot, Cornish mussels, celeriac and apple	27.00
Roast Looe skate with a light piccailili	21.50
Rump of lamb, boulangere potatoes, carrot puree, Summer vegetables and a red wine jus	23.50
Roast Plymouth cod with a coriander and almond crust Curried sweet potato & spinach, mint yoghurt	24.50
Zarzuela, a traditional Spanish fish stew, rich & lightly spiced	23.50
Poached Newlyn hake with potato, fennel & tomato and a saffron, tarragon butter	19.50

Side Dishes

£4.25

Mixed leaf salad, vinaigrette dressing * hand cut chips *

Summer vegetables * deep fried fine beans wrapped in bacon *

Buttered runner beans * buttered pink fir potatoes *

Heritage tomato salad

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