

THE OLD PASSAGE



the seafood restaurant beside the river severn

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

Cornish brown crab cream, dressed white crab, yuzu gel, shavings of fennel, confit tomato, avocado puree, squid ink with scallop roe crackers 13.00

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

Seared scallops, pork belly, cauliflower puree, lightly spiced Lentils 14.00

St Austell Bay mussels, smoked bacon and cider 13.25

Main course

Traditional beer battered Cornish fish, hand cut chips, home-made tartar sauce **or** beetroot ketchup 19.50

Pan roasted brill, calves tongue, baby onions, roasted Butternut squash puree, tender stem broccoli and curly kale 27.00

Breast of pheasant, confit leg and potato terrine, 22.00

celeriac puree, January king cabbage & buttered baby carrots

Traditional fish pie with tenderstem broccoli 25.00

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 lemon sole, nut brown butter, new potatoes 25.00

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* Caramelised chicory with soy & orange*tender tem broccoli with smoked bacon and toasted almonds *buttered *new potatoes *

Mussels from Fowey

½ kg

kg

Pernod and saffron cream	12.50	20.50	Thai green curry sauce
11.50	20.00		
Cider, shallot and bacon cream	12.50	20.50	
Classic marinere	10.50	19.50	

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

62.50 per person

TASTING MENU

Crispy rock oyster

Or

Tarragon baked oyster

0

Lobster bisque

0

Cornish brown crab, dressed white crab, yuzu gel, fennel, squid ink with scallop roe crackers

0

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

0

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

0

Breast of pheasant, confit leg and potato terrine, celeriac puree, January king cabbage & buttered baby carrots

Or

Half grilled lobster with garlic butter

(£5.00 supplement)

0

68.00 per person

Classic Wine Flight £39.50

BORE BREAKFAST DATES FOR 2017 - £30.00/pp

Thursday, 30th March – 09.28hrs

Thursday, 27th April - 08.26hrs

Saturday, 27th May - 08.52hrs - **Fully Booked**

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.

OLD PASSAGE LUNCH CLUB – last Thursday of each month

Four course lunch with wines – next date Thursday, 23rd February 2017.
Please ask for details.

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

Passage Road, Arlingham, GL2 7JR

Web: www.theoldpassage.com

Telephone: 01452 740547