



Lunch	Porthilly oysters (pacific) gf 2.50 each Served with lemon, Tabasco & a shallot vinaigrette
	Crab sandwich 11.00 Cornish white crab meat with brown crab mayonnaise. Served with salad & crisps
	Cornish mussels (can be gf) 11.00 Cornish mussels steamed in a traditional marinière sauce, finished with cream & parsley. Served with crusty bread
	Shell on prawns (can be gf) 11.00 Pan fried in garlic butter. served with aioli & crusty bread
	Whitebait 10.00 Deep fried whitebait with homemade tartare sauce, salad & fries
	Fish and chips 11.00 Beer battered fillet of Cornish haddock with minted mushy peas, homemade tartare sauce & skin-on chips
	Beetroot cured salmon (can be gf) 10.00 Served with a mixed leaf salad, toasted granary bread & a dill & caper sour cream
	Rump steak gf 12.00 Garlic butter, salad & fries
	Soup of the day P.O.A - See board for today's option
	Pasta of the day P.O.A - See board for today's option
	Salad of the day P.O.A - See board for today's option
	Vegetarian option V P.O.A - Please ask for today's special

Side of skinny fries gf V	3.00
Garden salad gf V	3.00

Please see boards for specials & our whole crab & lobster availability

gf = gluten free
V = vegetarian



A concise list of common allergens contained in our food is available on request.

Please note it is possible that all of our dishes may contain traces of any common allergen.

*Locations of produce may vary but are always sourced locally.

Eating raw shellfish increases the risk of foodborne illness