



SAMPLE lunch menu 2 COURSES FOR £14

(Promotion runs every day,
12 noon until 3pm, from
November to March)

To start

- Tarragon, chilli & lemon fishcake**
Served with aioli
- Smoked mackerel pâté** (can be gf)
Served with apple jelly & crostini
- Traditional fish soup** (can be gf)
A classic French fish soup,
finished with cayenne pepper
& parmesan croutons
- Crispy squid** (can be gf)
Served with homemade sweet
chilli sauce
- Crispy breaded brie wedge** V
Served with cranberry sauce

2nd course

- Fish & chips** (can be gf)
Beer battered Cornish hake,
hand cut chips, minted peas
& tartare sauce
- Fowey mussels marinière** (can be gf)
Shallots, garlic, white wine, fish
stock & cream. Served with
skinny fries
- Crayfish linguine**
In an arrabiata sauce
- Southern fried chicken ciabatta**
Served with lettuce, tomato,
pickled red onion, aioli & fries
- Charred shallot & smoked
cheddar linguine** V
With a garlic cream sauce

The Shack
Shellfish

V = vegetarian
gf = gluten free

*Locations of produce may vary
but are always sourced locally

Eating raw shellfish increases the risk of foodborne illness