



SAMPLE lunch menu **2 COURSES FOR £14**

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

To start

Singapore style crab claws

Crab claws with black pepper,
oyster sauce, garlic & chilli

Smoked mackerel pâté

Served with apple jelly & crostini

Traditional fish soup

A classic French fish soup,
finished with cayenne pepper
& parmesan croutons

Crispy squid

Served with homemade sweet
chilli sauce

Crispy breaded brie wedge V

Served with cranberry sauce

2nd course

Fish & chips

Beer battered Cornish hake,
hand cut chips, minted peas
& tartare sauce

Baked Cornish sole

Served with seasonal vegetables
and a caper & parsley butter

Fowey mussels marinière

Shallots, garlic, white wine, fish
stock & cream. Served with
skinny fries

Steak frites

Minute steak with skinny fries,
tomato & onion salad & garlic
butter

Spinach & ricotta ravioli V

Served in a creamy sauce &
with bruschetta

The Shack
Shellfish

V = vegetarian

*Locations of produce may vary
but are always sourced locally

Eating raw shellfish increases the risk of foodborne illness