

- Nibbles** > Chefs daily cooked bread with balsamic vinegar and extra virgin olive oil £2.95
- > Green Olives from Seville £1.95
- > Roasted Peppers and Feta £3.95

# Starters

**Beef Marinated Skewers** £9.95  
Grilled with vegetables and served with tzatziki

**Garlic Tiger prawns** 9.95  
Peeled and divined tiger prawns cooked in garlic butter

**Chefs Ovi Ravioli (4)** 8.95  
Crab or Spinach and ricotta made fresh every day

**Local Cuttle Fish** 8.5  
Crisp fried cuttlefish served with lemon aioli

**Tofu Teriyaki** 8.95  
Tempura tofu topped with teriyaki sauce

**Traditional Clam & Crab Chowder** 8.5  
Chefs own recipe chowder made using freshest products



## Porthilly Oysters

- > Fresh with ginger, lime and soy sauce £3.50 each
  - > Rockafeller £3.85 each
- Roasted with garlic butter, celery, spring onions and topped with breadcrumbs

**Ryu "Dragon" Prawns (4)** 9.95  
Tempura prawns served with avocado and teriyaki sauce

**1/2 Shell Scallops** 8.95  
Roasted in crumbs, white wine and garlic butter

**Local Mussels Mariniere** 7.95  
Cooked in white wine, garlic butter and cream

**Crispy Monkfish Bites** 10  
Monkfish tail crisp fried served with chefs' tartare



## Sides {£3.95 EACH}

**Jersey Royal Potatoes**  
in garlic butter

**Courgette Fritti**  
in Tempura

**Skinny Fries**

**Greek Salad**

## Childrens {£6.50 EACH}

Served with skinny fries and garden peas

Fish Fingers | Cheeseburger

Chicken Fillets

Grilled Farm Sausage

Avocado & Cucumber Sticks

# Mains

**Red Gurnard a la Plancha** £21.95  
*Fresh local fillets grilled with vine cherry tomatoes*

**Fennel & Spinach Gratin** 16  
*Cooked fennel and spinach topped with bechamel, grated parmesan and crumbs*

**Salmon Fillet** 19.95  
*Salmon Grilled served with Blue cheese bechamel sauce*

**Carbonara** 15.95  
*Classic carbonara with cream, pancetta and parmesan shaves*

**Seafood Linguini** 19.95  
*This dish is made with prawns, salmon and fresh local crab.*

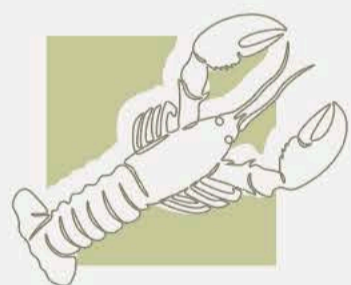
**Cornish Risotto** 15.95  
*Smoked haddock and leeks cooked to perfection to bring the best flavour*

**Local Mussels Mariniere** 15.95  
*Cooked in white wine, garlic butter and cream*

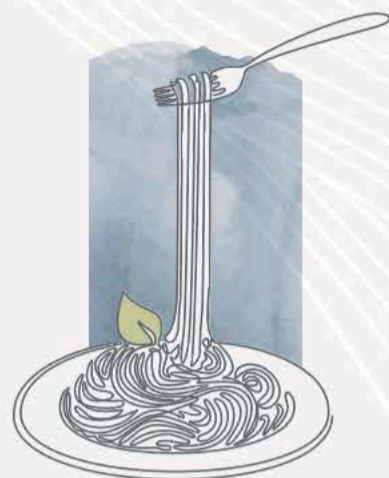
**Cornish Hand picked Crab Salad** 19.95  
*Using local supplier, freshly picked served with salad and bread*

**Monkfish Curry** 16  
*Courgettes, leeks slow cooked in coconut milk and spices served with rice and mint yoghurt*

**Homemade Cheeseburger** 14.95  
*Grilled served with skinny fries, relish and gerkins*



**Lobster Seasonal**  
*Grilled with garlic butter served with chips, bread and garlic butter.*  
*Ask your server about sizes & availability*  
Small 35 Medium 45 Large 55 XL 65



## Steak

*All of our steaks are locally sourced prime beef, aged 28 days to ensure its tenderness and flavour. Grilled to your liking served with skinny chips, mushrooms and roasted vine cherry tomatoes*

**Rib Eye Steak 10oz** £28.95    **Sirloin Steak 10oz** £26.95

Sauces £1.5each: Mushroom / Garlic Butter / Peppercorn / Blue Cheese

*As extra care was taken when removing the fish bones, however some might still be in our dishes. Please tell your server about any allergens, we can provide an allergen menu upon request*