

MENU

Lactose Intolerant

NIBBLES -

Freshly baked bread with Olive Oil & Balsamic 6.95

Chilli & Salt Cashews 4.95

Garlic & Herb Olives 4.95

LUNCH —

Ham Sandwich ## 9.50

Served in freshly baked sourdough baguette.

King Prawn Tartine 9.95

With Marie Rose and avocado.

SHARING PLATES

Cured Meat Platter **\$\Bigsigma\$** (serves 2) **24.50**

A selection of continental and Cornish cured meats with freshly baked sourdough, pickles, and olives.

Seafood Platter 🚅 (serves 2) 60

Freshly dressed local crab, poached salmon and prawns in Marie Rose sauce, crispy squid, with salad, seasoned fries, and truffle mayonnaise.

SMALL PLATES -

Crispy Squid 8.95

Hand cut crispy squid, dusted in paprika served with chilli and lime aioli

Crab Toast 📰 11.95

Cornish crab dressed in a lime and chilli mayonnaise on toasted sourdough with avocado, tomato, and leaves.

Fried Buttermilk Chicken 8.95

Tender chicken breast marinated in buttermilk, served with sticky chilli jam and sour cream.

Grilled Asparagus & Tenderstem Broccoli (VG) 7.50

With lemon and herbs, served on toasted sourdough.

MAINS -

FROM THE SEA

Atlantic Beer Battered Fish & Chips **\$\mathbb{E} 18.95**

Fish and chips, served with peas and tartare sauce.

Seafood Linguine 19.95

Mussels, cod and king prawns in a rich tomato sauce served with linguine.

Pan-Fried Sea Bass 19.95

Crispy skinned sea bass on a bed of baby potatoes, seasonal vegetables and a chilli and tomato sauce.

FROM THE CHARGRILL

8oz Sirloin Steak 💏 23.95

British Red Tractor Sirloin steak with seasoned chips, grilled tomato and mushroom.

Twin Fin Jerk Spiced Chicken 📰 17.95

Served with a corn salsa

EXTRAS -

Seasoned Fries 4.25 Side Salad 4.25 Twin Fin Jerk Sauce 2.95

Cornish Baby Potatoes with Sea Smoked Sea Salt 📰 3.95

SWEETS -

Mango Cheesecake (V) 7.70 With mango sorbet.

