

SHELL FISH TASTING MENU

Oysters
Natural or beer battered

0

Shell fish bisque

0

Scottish mussels, cockles & clams in a cider and shallot sauce

0

Cornish Crab

0

Scallop Thermidor

0

Half lobster
Grilled with parsley butter, beetroot salad

0

64.00

FRUITS DE MER

Scottish mussels, cockles & clams in a local cider, shallot and
parsley sauce

0

Half lobster

Rock oysters

Home cured salmon and caviar

Scallop

North Atlantic prawns

Cornish crab

Shallot vinegar, home-made mayonnaise

45.00

ART 2011

The current exhibition is 'WaterWay'
curated by Walking the Land and featuring works
by painters, printmakers, photographers
and sculptors

All work is for sale with 5% of sales donated by the artists to
support the work of the Severn Area Rescue Association

Pre-starters to share

Gordal olives	4.00
Beer battered oyster	2.50
Marinated white anchovies	5.50
North Atlantic prawns and mayonnaise	7.00
Deep fried squid and sweet chilli sauce	8.00
Soft shell crab, spicy kumquat chutney	10.00

Oysters

Colchester Rock	3 – 6.00	6 – 12.00	9 – 17.50	12 – 21.00
Fowey Rock	3 – 6.00	6 – 12.00	9 – 17.50	12 – 21.00

**Whilst every care is taken from the time of harvesting our oysters to
serving them there is a possibility that oysters may cause sickness**

Starters

Watercress and potato soup, poached oyster, parsley oil	8.50
Old Passage fish soup, croutons, Gruyere, Saffron mayonnaise	9.75
Cured salmon, celeriac remoulade, baby capers	8.50
Scottish mussels (1/2 kilo) shallots, garlic, cider cream sauce	9.50
Scallop Thermidor, spinach, cream sherry sauce	12.50
Seared breast of pigeon, celeriac gratin, pickled wild mushrooms beetroot salad	10.50
Potted shrimps with coriander, wholemeal toast, pickled cucumber salad	10.00
Crab, gazpacho jelly, quails egg wrapped in brown crab meat and deep fried, avocado puree, chilli oil	11.50
Seared scallops with belly of pork, spiced lentils, cauliflower puree, Rum soaked raisins, lime syrup	12.50
Whole roasted Cornish sardines, warm tomato, anchovy, Caper relish	7.50

Fresh Lobster £26.00 per lb

Live from our own seawater tank, with hand cut chips
Natural, with mayonnaise and lemon, **Grilled**, with garlic and parsley
butter or **Thermidor**, baked in a creamy sherry and mustard sauce,
parmesan cheese

Main course

Traditional beer battered Cornish fish, hand cut chips mushy peas, tartar sauce	15.50
Old Passage fish pie, pollack, smoked haddock, North Atlantic prawns with curly kale	16.50
Roast brill with herb crust, spring vegetables, little gem lettuce, cockles & clams,	20.50
Whole roasted lemon sole, nut brown butter, parsley, lemon juice, new potatoes, curly kale	22.50
Poached hake fillet, new potato, fennel, tomato confit caviar, tarragon and lemon butter sauce	19.50
Pan fried Cornish stone bass, baby beetroot, salsify, spinach puree, roasted hazel nuts, horseradish yoghurt	20.50
Roast skate wing, samphire, crushed new potatoes caper butter sauce	19.50
Anchorage Farm Sirloin of beef, balsamic cherry tomatoes, Mushrooms, hand cut chips, Bearnaise sauce	22.00
Tranche of halibut, hollandaise sauce, Cornish new potatoes, samphire	25.50

Side Dishes

3.60

*Cornish new potatoes * handcut chips * sauté courgettes, oyster sauce
* mixed salad * mushy peas * balsamic roasted cherry tomatoes *
* Spring greens * samphire * curly kale