

SHELL FISH TASTING MENU

Oysters
natural or beer battered



Shell fish bisque



Fowey mussels, cockles and
clams cooked with cider, shallots



Cornish crab risotto, tomato,
Horse-radish and flat leaf parsley



Scallop Thermidor, spinach,
creamed sherry and
mustard sauce, Parmesan cheese



Half Pembrokeshire Lobster,
grilled with garlic and parsley butter,
water cress and beetroot salad

55.00

Fruit de Mer



Fowey mussels, cockles and clams
cooked with cider, shallots and parsley



Half Pembrokeshire lobster

Pacific rock and Helford oysters,
Chilli and red wine vinaigrette

Cornish crab

Scallops sashimi

Scottish smoked salmon

Mediterranean and North Atlantic prawns
shallot vinegar, home-made mayonnaise

37.50

Whole Roast Pheasant (for two) - 35.00

Whole Roast Partridge (for one) - 17.50

Roasted potatoes, honey roast parsnips, Savoy cabbage
game chips, bread sauce

Salt and pepper fried squid 7.50

North Atlantic prawns, homemade mayonnaise 6.50

Mixed green and black olives, balsamic and rosemary dressing 3.50

Oysters

Helford, No. 1	3 – 7.00	6 – 13.00	9 – 19.00	12-	22.00
Pacific Rock	3 – 6.00	6 – 12.00	9 – 17.50	12 –	21.00

Starters

Scallops thermidor, spinach, creamed sherry
and mustard sauce, Parmesan cheese 11.50

Old Passage Fish Soup, croutons, Gruyere, saffron mayonnaise 8.20

Fowey mussels (½ kilo), shallots, garlic, cider, cream, parsley 8.50

Soused herring, celeriac and horseradish remoulade,
Beet-root and watercress salad 8.50

Roasted butternut squash soup, wild mushrooms,
Parmesan shavings, truffle oil 8.00

Smoked salmon, baby capers, lemon dressing 9.00

Peeled Brown Potted Shrimps, nutmeg, toast 13.50

Pembrokeshire Lobster Newport Bay From 28.00/lb

Live from our own seawater tank, Pembrokeshire lobster with hand cut chips,

Natural, with mayonnaise and lemon

Grilled, with garlic and parsley butter

Thermidor, baked in a creamy sherry and mustard sauce, Parmesan cheese

Maincourse

Traditional beer battered Cornish Fish, hand cut chips,
mushy peas, tartar sauce 16.00

Old Passage Fish pie, pollack, smoked haddock, mussels,
North Atlantic prawns and curly kale 17.50

Cornish Fish stew, saffron mayonnaise, croutons 16.70

Lemon Sole with nut brown butter, parsley, lemon juice,
minted new potatoes 19.00

Roast Monkfish wrapped in Parma ham, savoy cabbage with
Creamed celeriac, wild mushrooms, oxtail & red wine sauce 23.00

Line Caught wild sea bass, puree of parsnips, baby sprouts,
Cornish crab, saffron and vanilla sauce 21.00

Baked shellfish, mussels, cockles, clams, prawns,
scallop in white wine, garlic and shallots 22.00

Aged Anchorage Farm Sirloin Steak, char-grilled with balsamic
roasted tomatoes, wild mushrooms, hand cut chips, Béarnaise sauce 20.00

SIDE DISHES 3.50

Hand cut chips - Minted New Potatoes – Curly Kale – Green Salad

All fish are also available pan fried or grilled with herb butter.
This is the best way to enjoy them in their purest form.