

## SHELL FISH TASTING MENU

Oysters  
Natural or beer battered

0

Shell fish bisque

0

Cornish 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

Cornish mussels, cockles & clams in a cider and shallot 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

A mix of mediums, all by local artists and for sale with a donation being given to the Severn Area Rescue Association.

## Pre-starters to share

Gordal olives	4.20
Lightly spiced whitebait, cucumber & mint raita	8.75
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

ROCK - Colchester	3 - 6.00	6 - 12.00	9 - 17.50	12 - 21.00
Fowey	3 - 6.00	6 - 12.00	9 - 17.50	12 - 21.00
NATIVES - Fowey	3 - 10.00	6 - 20.00	9 - 30.00	12 - 40.00

**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

Roasted butternut squash soup, wild mushrooms, truffle oil	8.50
Old Passage fish soup, croutons, Gruyere, Saffron mayonnaise	9.75
Cornish mussels (1/2 kilo) shallots, garlic, cider cream sauce	9.50
Smoked salmon, celeriac remoulade, baby capers	8.50
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
Seared scallops with belly of pork, spiced lentils, cauliflower puree, Rum soaked raisins, lime syrup	12.50
Crab, gazpacho jelly, quails egg wrapped in brown crab meat and deep fried, avocado puree, chilli oil	11.50
Seared sardines, tomato, anchovy and caper relish, Roasted artichoke with a fennel and pine nut vinaigrette	8.75

## Fresh Lobster £29.50/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	16.50
Old Passage fish pie, pollack, smoked haddock, North Atlantic prawns, curly kale	16.50
Poached gurnard fillet, new potato, fennel, tomato confit caviar, tarragon and lemon butter sauce	18.50
Pan fried, stone bass lobster risotto	20.00
Roast skate wing, braised red cabbage, sage & walnut butter	19.50
Anchorage Farm Sirloin of beef, balsamic cherry tomatoes, mushrooms, hand cut chips, Bearnaise sauce	22.00
Brill fillet poached in red wine, braised gem lettuce, roasted crosne, baby onions, celeriac puree	21.50
Whole roasted lemon sole, nut brown butter, parsley, lemon juice, new potatoes, spring greens	19.50
Dressed crab salad, home-made mayonnaise, hand cut chips	18.00
Roast monk fish, curried mussel broth	22.50

## Side Dishes

3.60

\*Cornish new potatoes \* handcut chips \*  
olive oil crushed new potatoes\* balsamic roasted cherry tomatoes\*courgettes, olive oil, oyster sauce\*curly kale\*spring greens\*