

SHELL FISH TASTING MENU

Oysters
natural or beer battered

❖

Shell fish bisque

❖

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

❖

Cornish crab salad

❖

Scallops Thermidor

❖

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

50.00

FRUIT DE MER

Fowey mussels, cockles and clams in a local cider, shallots and
parsley sauce

❖

Half lobster

Colchester Rock Oysters

Smoked salmon and caviar

Cornish Crab

Scallop sashimi

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

37.50

ART 2010

Art by Jo Newman, Barbara Manzi Fe, David Hunt, Michael B Edwards,
Nigel Jones and others is exhibited throughout the Old Passage.

All the work is by local artists and is for sale

The White Plate (minimum 2 people)

£10.50 per person

Gordal olives
North Atlantic prawns and mayonnaise
Beer battered oysters, sweet chilli sauce
Large white marinated anchovies
Whitebait
Seared smoked salmon, celeriac remoulade
Deep fried squid

Oysters

Colchester Rock	3 – 6.00	6 – 12.00	9 – 17.50	12 – 21.00
Helford Natives	3 – 9.00	6 - 18.00	9 – 27.00	12 – 36.00

Starters

Old Passage Fish Soup, croutons, Gruyere, saffron mayonnaise	8.50
Smoked Salmon, caviar, baby capers	8.50
Fowey mussels, (½ kilo), shallots, garlic, cider, cream, parsley	8.50
Pan-fried pigeon breast, celeriac gratin, pickled wild mushrooms, Beetroot salad	9.00
Roasted butternut squash soup, parmesan shavings, truffle oil, Deep fried sage leaves	8.50
Smoked haddock tortellini, leek puree, horseradish foam	9.00
Scallops Thermidor, spinach, cream sherry sauce	9.50
Seared scallops, confit pork belly, pickled apple, bacon & shallot foam	10.00

Fresh Lobster

34.00 per pound

Live from our own seawater tank, 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	16.50
Old Passage Fish pie, Pollack, smoked haddock, North Atlantic prawns with curly kale	17.50
Roast skate wing, crushed new potatoes, curly kale, caper butter sauce	18.00
Pan fried sea bass, parsnip and vanilla puree, spinach, cockles, clams And a shell fish sauce	18.50
Whole lemon sole, with nut brown butter, parsley, lemon juice, new potatoes	19.00
Sirloin of beef, balsamic cherry tomatoes, flat mushrooms, hand cut chips	19.00
Pan fried John Dory, braised chicory, wild mushrooms, oxtail roasted salsify	19.50
Whole roast partridge, creamed Savoy cabbage, honey roast parsnips, roasted potatoes, bread sauce	19.50

SIDE DISHES

3.50

green salad - mushy peas – handcut chips - new potatoes -
Chantenay carrots - curly kale