
SHELL FISH TASTING MENU

Oysters
Natural or beer battered

0

Shell fish bisque

0

Fowey mussels in a cider and shallot sauce

0

Salad of Cornish crab

0

Scallop Thermidor

0

Half lobster
Grilled with parsley butter, beetroot salad

0

55.00

FRUITS DE MER

Fowey mussels, in a local cider, shallot and parsley sauce

0

Half lobster

Rock oysters

Home cured salmon and caviar

Cornish crab

North Atlantic prawns

Shallot vinegar, home-made mayonnaise

42.50

ART 2010

The exhibition in the main restaurant is by Jo Newman, textile
illustrator.

Art by Barbara Manzi Fe, Jo Newman, the late Michael B Edwards
and other local artists is exhibited throughout
the Old Passage.

All work is for sale and by the local artists.

Pre-starters to share

Gordal olives	4.00
Marinated white anchovies	5.50
North Atlantic prawns and mayonnaise	7.00
Deep fried squid and sweet chilli sauce	8.00
Soft shell crab	10.00
Whitebait, red onion raita	8.00

Oysters

Colchester 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

Jerusalem artichoke soup, wild mushrooms, truffle oil	8.50
Pan fried fillet of mackerel, apple & fennel coleslaw, sauté potatoes, anchovy & sesame seed butter	8.50
Roast razor clams in garlic butter	8.50
Old Passage fish soup, croutons, Gruyere, Saffron mayonnaise	8.50
Home cured salmon, celeriac remoulade, baby capers	8.50
Fowey mussels (1/2 kilo) shallots, garlic, cider cream sauce	8.50
Scallop Thermidor, spinach, cream sherry sauce	10.00
Seared scallops, confit pork belly, spiced lentils, leek puree, rum soaked sultanas	11.50
Potted Brixham crab, granary toast, pickled cucumber salad	9.50
Seared breast of pigeon, celeriac gratin, pickled wild mushrooms beetroot salad	9.50

Fresh Lobster

39.00 per lobster

Approximate weight of lobster 1 1/2lbs

Live from our own seawater tank, 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

Main course

Traditional beer battered Cornish fish, hand cut chips mushy peas, tartar sauce	17.50
Old Passage fish pie, hake, pollack, smoked haddock, North Atlantic prawns with spring greens	17.50
Whole roasted plaice, nut brown butter, parsley, lemon juice new potatoes, buttered spring greens	18.00
Poached gurnard fillet, new potato, fennel, tomato confit, Caviar, tarragon and lemon butter sauce	18.50
Pan fried stone bass, lemon, thyme, soya beans and brown shrimp risotto, lightly toasted pine nuts	20.00
Whole roasted lemon sole, nut brown butter, parsley, lemon juice new potatoes, buttered spring greens	20.00
Roast halibut, broccoli puree, celeriac fondant, baby beetroot Garlic foam and red wine jus	23.50
Sirloin of beef, balsamic cherry tomatoes, mushrooms, hand cut chips, Bearnaise sauce	22.00
Slow roasted shoulder of pork, beer braised Savoy cabbage, celeriac and apple puree, black pudding and potato croquette	18.50

Side Dishes

3.50

Mixed salad * mushy peas * handcut chips * new potatoes
* spring greens *purple sprouting