

À la carte menu

Starters to share

FRITTO-MISTO - A selection of deep fried seafood to include crispy oysters and squid with passion fruit & chilli sauce	10.75/pp
Gordal olives	4.00

Porthilly Rock Oysters

Natural	1 – 3.50	3 – 9.50	6 – 18.95	9 – 27.95	12 – 37.20
Crispy	1 – 4.50	3 – 12.00	6 – 23.15	9 – 34.50	12 – 45.75

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

Cornish white crab meat, brown crab mousse, Thai foam	14.50
Old Passage fish soup, croutons, Gruyere and saffron mayonnaise	10.50
Hand dived seared scallops, Wye Valley rhubarb, Granny Smith apple, chive and tongue salad	15.00
Salt baked celeriac soup, smoked eel and cheese pastry	9.50
Fillet of John Dory, Severn side cider & chive sauce, peas and pancetta	13.00
St Austell bay mussels, Heritage tomato broth	13.50

**Please note that for parties of 8 and over
a discretionary service charge of 10% will be added to the final bill**

THE OLD PASSAGE



the seafood restaurant beside the river severn

Main course

Traditional beer battered Cornish fish, hand cut chips, home-made tartar sauce **or** beetroot ketchup
(also available **Gluten free**) 19.50

Poached turbot, summer salsa, toasted cous cous, elder Flower and sea herbs 30.00

Tranche of plaice, cuttlefish, rainbow chard, lemon and saffron emulsion 25.50

Whole lemon sole with nut brown butter, Jersey Royals 30.00
Local loin & rib of lamb, spring vegetables, celeriac and goats curd puree 25.50

Poached lobster, squid ink Jersey Royals, Heritage tomatoes, fennel and lovage 29.50

Fresh Lobster Half or whole 29.50/half 55.00/whole

Live from our own seawater tank, with hand cut chips

Natural, with mayonnaise and lemon,
Grilled, with garlic and parsley butter

Fruit de Mer **Minimum of 2 people** 65:00/pp

Whole lobster and crab, oysters, Mediterranean and North Atlantic prawns, cockles and clams, shallot vinegar and mayonnaise

Side Dishes 4.50

* Hand cut chips * Mixed baby leaf salad * Wye valley asparagus * Buttered new potatoes
* Heritage tomatoes, shallots, Buratta