

TASTING MENU

It is requested that the whole table takes the tasting menu

£68.00/pp

Porthilly Oyster
Natural or crispy

Shellfish cappuccino

Seared scallop, onion puree, scallop pakora, pickled shallots

Home-made sour dough crumpet, brown crab butter, dressed
White crab meat, fennel

Tranche of plaice, anchovy emulsion, samphire, crispy capers

Roast partridge, celeriac puree, smoked bacon puy lentils
Salsify, red wine jus

Fresh Lobster Half or whole Market price

Live from our own seawater tank, with hand cut chips

Natural, with mayonnaise and lemon,

Grilled, with garlic and parsley butter

Side Dishes 5.00

*Hand cut chips *Mixed baby leaf salad *baby stem broccoli & bacon *
*buttered Pink Fir potatoes *

Starters to share

FRITTO-MISTO - A selection of deep fried seafood to include
crispy oysters and squid with passion fruit & chilli sauce 11.75/pp

Gordal olives 4.00

Porthilly Rock Oysters

Natural 1 - 4.05 3 - 12.00 6 - 24.00 9 - 36.00 12 - 48.00

Crispy 1 - 5.10 3 - 15.00 6 - 30.00 9 - 42.00 12 - 55.00

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

Old Passage fish soup, croutons, Gruyere and
saffron mayonnaise 10.50

Seared scallop, onion puree, scallop pakora, pickled shallots 15.50

Home-made sour dough crumpet, brown crab butter, dressed
White crab meat, fennel 14.50

Mussels, ginger, lemon grass, coconut milk and coriander 13.50

Warm brassica salad, pickled turnips, sprout leaves,
hard Devon goats cheese 9.50

Tranche of plaice, anchovy emulsion, samphire, crispy capers 14.50

Main Course

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

Roast halibut, beef cheek lentils, wilted spinach, green pepper
Corn crumb 24.50

Roast whole partridge, celeriac puree, smoked bacon puy lentils
Salsify, red wine jus 25.50

Roast hake, curried butternut squash, spinach, mint yoghurt 26.50

Whole Lemon sole, pickled turnip tartar butter, Pink fir potatoes
Autumn greens 26.50

Roast fillet of cod, smoked roe dauphinoise, celeriac puree,
Autumn greens, shellfish bisque, crispy Cavallo Nero 27.50

WINE PAIRING EVENING

Wednesday, 6th November 7.00pm

This month we are exploring Germany

Join us for a fun and informative evening tasting wines from
different areas by our wine man Frederik Van Niekerk.

Frederik is WSET trained with over 12 years in the wine industry
and is teaming up with our Chef to match some known and
not so well known wines with small plates to complement the
wine.

The evening will begin promptly at 7.00pm and last about 2
hours. £35.00 per person

BORE BREAKFAST 2019

Wednesday, 30th October 08.08hrs 3*

We also offer breakfast Tuesday to Sunday,
please ask for a menu.

ALLERGIES

If you have any questions regarding allergies please
ask a member of staff who will be happy to provide
any necessary information.

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

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