### TASTING MENU

It is requested that the whole table takes the tasting menu

| £68.00/pp | Porthilly Oyster  
Natural or crispy |
<table>
<thead>
<tr>
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<tbody>
<tr>
<td></td>
<td>Shellfish cappuccino</td>
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<tr>
<td></td>
<td>Seared scallop, onion puree, scallop pakora, pickled shallots</td>
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<tr>
<td></td>
<td>Home-made sour dough crumpet, brown crab butter, dressed White crab meat, fennel</td>
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<tr>
<td></td>
<td>Tranche of plaice, anchovy emulsion, samphire, crispy capers</td>
</tr>
</tbody>
</table>
|            | Roast partridge, celeriac puree, smoked bacon puy lentils  
Salify, 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

### 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**

<table>
<thead>
<tr>
<th>Natural</th>
<th>1 – 4.05</th>
<th>3 – 12.00</th>
<th>6 – 24.00</th>
<th>9 – 36.00</th>
<th>12 – 48.00</th>
</tr>
</thead>
<tbody>
<tr>
<td>Crispy</td>
<td>1 – 5.10</td>
<td>3 – 15.00</td>
<td>6 – 30.00</td>
<td>9 – 42.00</td>
<td>12 – 55.00</td>
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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)

- Roast halibut, beef cheek lentils, wilted spinach, green peppers, Corn crumb  
24.50
- Roast whole partridge, celeriac puree, smoked bacon puy lentils  
Salify, red wine jus  
25.50
- Roast hare, curried butternut squash, spinach, mint yoghurt  
26.50
- Whole Lemon sole, pickled turnip tartar butter, Pink fir potatoes  
26.50
- Autumn greens  
26.50
- Roast fillet of cod, smoked roe dauphinoise, celeriac puree, Autumn greens, shellfish bisque, crispy Cavallo Nero  
27.50

### Side Dishes

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

**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.

Whilst every care is taken from the time of harvesting our oysters to serving them there is a possibility that oysters may cause sickness

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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