

Nibbles Shares Aperitifs

Kalamata & Nocellara Olives Thai Pickled Carrots	4
House Sourdough Sea Salt Focaccia Pomegranate Balsamic & Olive Oil to share	4.25
Sam's Rhubarb Gin Fresh Mint Prosecco	4

Grazers

Seared Cornish Scallops Saffron Cream Cornish Peppercorn Salami P	9.75
Cured Meat's Cornish Chorizo Capers Balsamic Onions Focaccia	8
Vulscombe Cheese Pickled Beetroot Organic Leaves Caramelised Walnut's V Nuts	7.75 / 13
Fowey Mussels Apple Cider Smoky Bacon Leeks Focaccia P	8.85
Local Mackerel Pate Sourdough Crisp P	7

Grill

Cornish Bouillabaisse Local Fish Mussels Clams Prawns Tomato Pepper Sc Rouille P / GF	19
Fowey Mussels Apple Cider Smoky Bacon Leeks Focaccia French Fries P GF	17
Baked Looe Bay Boat Catch Sapphire Lemon P / GF	MP
Cornish 28 day Ribeye Steak Courgette Frites Cherry Tom's Creamy Peppercorn Sc Rustic Chips	24
Cornish Rose Veal Schnitzel Soya Beans & Peas Braised Baby Gem Sage Herb Butter GF	15
Cornish Beef Cheese Burger Fries (Baby Gem Tomato Gherkin Chilli Jam Mayo Kimchi) GF	14
Local Beetroot Chickpea Yarg Burger Fries (Baby Gem Tomato Gherkin Chilli Jam Mayo Kimchi) V/G	13
<u>Add: Smoky Bacon Anchovies 1.25</u>	

Pasta

Ravioli Red Pepper Goats Cheese Sage Toasted Almonds Olive oil Black Bee Honey V	13 Nuts
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Sour Dough Pizza

[Vegan Cheese 1.25 Additional Toppings 1.25 each](#)

Seafood Pizza Mussels Prawns Anchovies Salmon Tomato Base	13.75
Cornish Cured Salami Parma Ham Roquito Chillies Olives Mozzarella	12
Pesto Goats Cheese Caramelised Onion V	10

Sides

Local Organic Leaves Parmegiano Caramelised Walnut Honey Vinaigrette	4 Nuts
Rustic Hand Cut Chips Ketchup	4
Skinny Onion Rings No 7 Jack BBQ Sc	3.85
Seasonal Local Vegetables Cornish Butter	3.85
French Fries Cornish Sea Salt Ketchup	3.5

Please Ask your Server for Todays Specials straight from the Sea or Land to Your Blue plate

N.B. Please inform your Server if you have any Gluten Free or Food Allergies so we can ensure we cook the Correct Food For your Allergy.