



Public House & Seafood Brasserie

Starters

Potted Shrimp

Peeled brown shrimp, spices, chefs toast.

Crab Beignet

Hand picked Cornish crab meat, pea mash, saffron cream.

Trio of smoked fish

Mackerel pate, flaky 'hot smoked' salmon, 'cold smoked' salmon.
All smoked in house with toast.

Mains

Dressed Cornish cock crab

Mayonnaise, crusty bread & salad.

Lemon Sole

Grilled whole, chili pea puree, cockles, smoked garlic butter

Peterhead cod

Pan fried fillet, MSC certified Scottish mussels, smoked streaky bacon, cider
winter vegetable broth.

Desserts

Rosewater & raspberry crème brulee w/ fresh berries
Melting chocolate & Cointreau fondant & mint baileys ice cream
Local cheese & biscuits w/ chutney & quince jelly