



LUNCH

MENU

NIBBLES TO START

Quay Bakery Bread, Salted Butter	£4
Basil & Garlic Marinated Olives	£4
Salt & Pepper Squid	£6
Crispy Chilli Puffs	£4

STARTERS

Confit Duck Leg Ballantine	£11
Homemade Piccalilli, Mustard Dressing	
Roast & Pickled Beetroot	£10
Radish & Goats Curd, Curried Pecan	
West Country Mussels	£9
Garlic Cream, Parsley, Shallot	
Charred Cornish Mackerel	£10
Horseradish Buttermilk, Cucumber, Tarragon	

MAINS

8oz Sirloin	£22
Hand Cut Chips, Balsamic tomato, Mushrooms, Peppercorn Sauce	
Old Quay Fish & Chips	£16
Tartare, Mushy Peas	
Herb Crusted Hake	£18
Crushed New Potatoes, Confit Fennel, Dill Velouté, Courgette	
Smoked Cheese Gnocchi	£16
Grilled King Oyster Mushroom, Tempura Courgette	

DESSERT

Chocolate Orange Tart	£9
Marshmallow, Brown Bread Ice Cream	
Clotted Cream Parfait	£9
Raspberries, Oats, Champagne Granita	
Selection of Local Cornish Cheeses	
Millers Crackers, Chutney, Grapes, Apple	
3 CHEESES 6 CHEESES	£12 £15

CREAM TEA

£6.50 per person

Freshly Baked Scones, Cornish Clotted Cream, Strawberry Jam, Served with a Choice of any Hot Drink

AFTERNOON TEA

£35.00 for two

A Selection of sandwiches, cakes and freshly Baked scones, Cornish Clotted Cream, Strawberry Jam, Served with Choice of any Hot Drink

Add Champagne | £9.50pp