

Summer Menu



SMALL PLATES

Smoked & Salted Almonds (GF)	5
Gordal Olives, Garlic, Olive Oil, Basil (GF)	6
Sourdough Bread, Dulse Butter	5
Cornish Porthilly Oysters, Pickled Shallot, Cucumber (GF)	3.50 each
Slow Braised Pork Belly, Apple, Tomato & Fenugreek Dressing (GF)	12
Heritage Tomatoes, Burrata, Balsamic, Pickled Radish, Crispy Onion (GF)	13
Tuna Tataki, Sesame, Spring Onion, Shallot, Ginger-Soy (GF)	13
Seared King Scallops, Sherry Vinegar, Brown Butter & Bacon Jam (GF)	15
Hand Picked White Crab, Brioche Bun, Chive & Lemon Emulsion	17

LARGE PLATES

Day Boat Fish & Chips, Cornish Beer Batter, Tartare Sauce, Crushed Peas	21
Southern Fried Chicken Burger, Smoked Red Cabbage Slaw, Pickles & Monterey Jack Cheese	21
Half a Grilled Lobster, Tarragon & Champagne Beurre Blanc, Skin-on Fries (GF)	SQ
Madras Spiced Fowey Mussels, Lime & Coriander, Sourdough (GF)	12 / 23
Grilled Lemon Sole on the Bone, Capers, Chive & Shallot Butter (when available) (GF)	25
Crab Tagliatelle, Red Chilli, Lime, Coriander	26
8oz Kittows Fillet Steak, Peppercorn Butter, Skinny Fries & Baby Gem Salad (GF)	29
10oz Dry Aged Kittows Ribeye Steak, Peppercorn Butter, Skinny Fries, Baby Gem Salad (GF)	34
Harissa Roast Cauliflower Steak, Golden Raisin, Mint & Yogurt Vinaigrette (V, GF)	23

SIDES

Skin On Fries (GF)	5
Garlic Buttered New Potatoes	5
Baby Gem Caesar Salad	5
Smoked Red Cabbage Slaw	4

PUDDING

The Old Quay House Tiramisu	11
Callestick Cornish Ice-Cream Vanilla Bean; Cornish Clotted Cream; Belgian Choc; Honeycomb (GF)	3 per scoop
Macerated Strawberries, Vanilla Cream, Basil Emulsion (GF)	12
Cornish Cheese Board Yarg, Helford Blue & Keltic Gold, Crackers, Pear, Apple Chutney (GFA)	15