



FRESH SEAFOOD ON THE WHARF

STARTERS

	starter	main
NEW ENGLAND CLAM CHOWDER chives and crackers	£ 6.00	
FIRE ROASTED PLUM TOMATO SOUP holy basil and garlic low carb	£ 4.50	
THAI ASPARAGUS AND BOCCONCINI black Greek olives, cherry tomatoes, salad greens and pesto	£ 5.00	£ 8.00
THE CAESAR crisp Romaine, parmesan shavings, garlic croutons and its very unique dressing	£ 4.50	£ 7.50
PORT OF NEWLYN CALAMARI "TEMPURA" soy sauce	£ 6.50	
RISOTTO carnaroli, wild mushrooms and bubbly	£ 6.50	£ 9.00
TORTELLONI in shellfish essence	£ 9.50	
MILD INDIAN OCEAN KING PRAWNS tempered with mustard seeds, curry leaves and coriander butter	£ 10.50	
GRILLED DIVER CAUGHT SCOTTISH SCALLOPS butter asparagus and chili garlic	£ 11.50	£ 17.00

FROM THE SEAFOOD BAR

OAK SMOKED SCOTTISH SALMON young greens	£ 9.00
BUCKET OF KING GULF PRAWNS sauce "Marie Rose"	£ 9.00
BLUE SWIMMING CRAB SALAD old bay seasoning, cracked pepper	£ 14.00
SEAFOOD BAR SELECTION your choice of three from Irish rock oysters, king prawns, razor clams and smoked salmon	£ 14.75
SEAFOOD TOWER selection of lobster, Scottish razor clams, King Gulf prawns, Irish rock oysters, Green lipped mussels and Cornish clams	£ 28.00
OYSTERS ON ICE Irish County Cork "Rock Oysters" shallot and red wine vinegar, aged in oak cask	
Six	£ 7.50
Dozen	£ 15.00
Per Oyster	£ 1.50

SIDE ORDERS

STEAMED RICE	£ 2.50
POTATO CRUSH	£ 3.00
BISTRO FRIES	£ 3.00
TOMATO AND PEARL ONION SALAD	£ 3.00
ASPARAGUS STEAMED OR BUTTERED	£ 3.50
MIXED GREEN SALAD	£ 3.50
STIR-FRIED SPINACH	£ 3.50
GREEN BEANS STEAMED OR BUTTERED	£ 3.50

CHEF'S RECOMMENDATIONS

SIMPLY FISH YOUR WAY

Fresh fish and seafood handpicked daily at our neighbouring Billingsgate Market and prepared to your liking.
Please ask your server for today's catch.

COOKING STYLE

PAN FRIED
OVEN BAKED
GRILLED
STEAMED

ACCOMPANIMENTS

FIERCE JALAPENO PEPPERS AND FIRE ROASTED TOMATO SALSA
BEURRE BLANC
TARTAR SAUCE
OVEN ROASTED GARLIC AND LEMON CHUTNEY
SPANISH FIG, TAMARIND PODS AND GINGER MARMALADE
CHILI GARLIC AND CORIANDER ROOT BUTTER

CURVE SPECIALS

ICELANDIC HADDOCK AND CHIPS mushy peas, tartar sauce	£ 9.50
WHOLE ROASTED RAINBOW TROUT low fat masquerade of herbs and Asian spices, served with cumin spiced potato crush	£ 14.50
KING PRAWN CURRY coconut milk, tamarind fruit, coriander and cumin seeds, served with basmati rice	£ 17.00
MEDITERRANEAN SEA BASS scallion crush, red wine glaze and pea shoots	£ 17.50
GRILLED NORTH ATLANTIC HALIBUT low cholesterol potato gnocchi and basil tomato broth	£ 16.50
GLAZED "ALASKAN BLACK COD" served with steamed jasmine rice, sautéed bok choy and mirin-miso sauce	£ 19.50

FROM THE GRILL

GRILLED NORMANDY CORN-FED CHICKEN spinach risotto, wild mushrooms and black olive jus	£ 16.50
ROASTED RUMP OF WELSH LAMB low carb ginger root spiced eggplant parcels, mint-garlic yogurt and 'Californian' Cabernet Sauvignon jus	£ 18.00
10 OZ SCOTTISH RIB EYE STEAK vine tomatoes, Portobello mushroom, bistro fries and pepper sauce	£ 19.50
SURF AND TURF skewer of grilled Cornish fillet steak and king prawns with vine tomatoes, Portobello mushroom, bistro fries and pepper sauce	£ 21.00
8 OZ CORNISH FILLET STEAK vine tomatoes, Portobello mushroom, bistro fries and pepper sauce	£ 22.50

please ask your waiter for the vegetarian option

all prices are inclusive of VAT

an optional 12.5% service charge will be added to your bill

05/07

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