



Starters

Prawn Cocktail

Large chilled prawns mixed with a classic Marie Rose sauce served on crisp lettuce with a wedge of lemon and a side of fresh bread **9.50**

Cured Blackened Salmon

Salmon cured with black treacle and fragrantly spiced with coriander, pepper, dill, star anise and orange. Served with pickled cucumber **11.00**

Calamari

Crispy squid rings, served with aioli dip and a salad garnish.

9.50

OR

Vegan konjac coated with crispy breadcrumbs, served with aioli dip **8.50** (VG)

Tomato Salad

Sliced tomato and onions, served with a vinaigrette and blue cheese dressing. Vegan option available. Served with fresh bread **8.00**

Charcuterie Board

Prosciutto, salami, chorizo, Cornish Yarg, brie, olives, pickles served with fresh bread **10.00**



Mains

Beef Bourguignon

Our best selling dish of 2025! slow cooked beef, shallots and mushrooms in red wine sauce, served with mashed potato and green beans **22.00**

Fish Pie

Cod, salmon, smoked haddock, prawns and peas in a creamy sauce, topped with mashed potato, served with seasonal vegetables **20.00**

Baked Cod

Cod fillet roasted in white wine, garlic and thyme, served with tomato tarte tatin and a rocket, roast onion and parmesan salad **29.00**

Thai Curry

*Fragrant homemade thai curry sauce, served with nutty basmati rice and gently spiced crispy shallots.
Salmon and crab* **25.00**. Aubergine (VG) **20.00**

Mevagissey Bay Burger

Juicy beef burger with melted cheese, lettuce, tomato, pickles, and classic burger sauce served in a toasted brioche bun with fries and a salad garnish. **20.00**

Optional add ons: crispy bacon, onion ring **2.00 each**

Mevagissey Bay Plant Based Burger

Lentil burger with lettuce, tomato, pickles, served in a toasted burger bun with fries and a salad garnish **18.00** (VG)

Wholetail Scampi & Chips

A timeless favourite – crispy wholetail scampi served with golden chips, garden peas and tartare sauce **18.00**



Puddings

Chocolate fondant

Warm chocolate fondant with an oozy centre, served with vanilla ice cream **10.00**

Fruit Meringue

Homemade meringue nest served with mixed fruit and Cornish clotted cream **10.00**

Salted Pistachio Semifreddo

Italian-style frozen mousse with roasted pistachios **9.00**

Vegan Sticky Toffee Pudding

Warm date sponge with vegan toffee sauce, served with dairy-free vanilla ice cream (VG) **9.00**

Cheese Board

Cornish Yarg, Stilton and Brie served with a fruity chutney, tomato relish and crackers **14.00**

Selection of Ice Cream or Sorbet

3 scoops served with clotted cream and a wafer **8.00**

Ice cream flavour choices: Vanilla, strawberry, salted caramel

Sorbet flavour choices: Raspberry or mango (VG)

VE = Vegetarian VG = Vegan GF = Gluten Free

All products may have been prepared in the same facility that processes non vegan, non vegetarian and non gluten free ingredients