

Hot Entrées

At the early morning quayside fish markets we are able to source a wide variety of the freshest fish landed that day. As well as fresh Cornish fish we also cast our nets further afield and source a range of exotic fish and shellfish to suit your needs.

SEAFOOD

- Blackened tiger prawn with pomegranate-orange salsa
- Ahi tuna steak with mango avocado and chilli salsa
- Roast thick cut cod with tomato vierge
- Chilli-ginger marinated ahi tuna steak with a cool tomato and cucumber relish
- Grilled Dover sole meunière
- Hot mustard salmon with miso glazed asparagus
- Pacific red snapper 'vera cruz' roasted plum tomatoes, capers, olives, and chilli
- Pecan crusted red mullet with a nectarine salsa
- Poached salmon with a light saffron broth and tomato concasse
- Roasted cod with warm tomato-olive-caper tapenade
- Steamed seabass with ponzu sauce
- Paella Valenciana - slowly cooked shrimp, mussels, chicken, sausage and sweet peppers with an aromatic saffron rice
- Traditional beer battered cod and twice cooked chunky chips with mashed peas
- Caramelised diver scallops with rocket and lemon dressing
- Pan seared scallops with crispy bacon and sage
- Traditional lobster thermidor
- Jumbo Maryland crab cakes with lime and coriander mayonnaise
- Broiled lobster tails with drawn butter
- Seared king crab legs with 'to ban jan' sauce
- Grilled red snapper topped with lump crab and parmesan with lemon beurre blanc
- Cod and smoked haddock fish pie
- Red snapper fillets with chilli ginger and tomato relish
- Roasted seabass with an agrodolce balsamic reduction
- Steamed cod with ginger spring onion and crispy garlic slivers
- Fillet of mahi mahi on bubble and squeak cakes with smoked haddock sauce and asparagus spears

