

*Seafood*

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.

Ahi fish burger with chives and orange remoulade on a sun-dried tomato focaccia

Blackened shrimp with pomegranate-orange salsa

Ahi tuna steak with mango avocado and chilli salsa

Mahi mahi with garlic herb aioli

Chilli-ginger marinated tuna steak with a cool tomato and cucumber relish

Fennel crusted darne of salmon on white bean ragout

Grilled Dover sole meuniere

Hot mustard salmon with miso glazed asparagus

Pacific red snapper 'vera cruz' roasted plum tomatoes, capers, olives, and chilli

Spicy kingfish on roasted baby fennel

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

Artic char grilled with lemon and garlic

Spice crusted mahi mahi with mango, radish and lime salsa

Steamed seabass with chilli and ginger

Paella Valenciana - slowly cooked shrimp, mussels, chicken, sausage and sweet peppers with an aromatic saffron rice

Traditional beer battered cod and chunky chips with crushed petit pois

Linguini with clams and shrimps

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

Grilled red snapper topped with lump crab and parmesan with lemon beurre blanc

Minorcan lobster caldereta stew

Cod and smoked haddock fish pie with baby spinach hard boiled egg in a cheese sauce with buttered mash potato topping

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

Roasted red mullet with sundried tomato, olives, pinenuts and marjoram

Fillet of mahi mahi on bubble and squeak cakes with smoked haddock sauce and asparagus spears

