

While You Wait

All 5.75

MIXED OLIVES (ngi) (v) **GARLIC CIABATTA** (v)
BREAD, OIL & BALSAMIC (v) **ANCHOVIES** (ngi)



LUNCH

Sandwiches & Burgers

CRAB SANDWICH 19.5

Hand picked white crab meat,
lemon & parsley, malted bread,
brown crab mayonnaise, coleslaw,
mixed leaves, sea salt crisps

OPEN CIABATTA STEAK SANDWICH 17

Dry-aged sirloin, blue cheese,
pickled red cabbage, lettuce, tomato,
toasted ciabatta, coleslaw,
chimichurri, fries

CATCH BURGER 19.5

Beer battered haddock, lettuce,
tomato, pickled red cabbage,
tartare sauce, brioche bun,
onion rings, fries

STEAK BURGER (ngio) 20

Cornish beef burger, lettuce,
tomato, pickled red cabbage,
Monterey Jack cheese,
chimichurri, onion rings, fries

Lunch Classics

FISH & CHIPS 19.5

Beer battered haddock,
chunky chips, minted mushy peas,
tartare sauce

BEER BATTERED NORI WRAPPED

BANANA BLOSSOM (ve)(ngi) 19.5
Chunky chips, minted mushy Peas,
tartare sauce

STEAK FRITES (ngio) 31

Dry-aged sirloin, garlic butter,
mixed salad, skin-on fries

MAC 'N' CHEESE 17

Crispy onions, garlic ciabatta,
mixed salad
- **ADD CRAB** 15

SMOKED HADDOCK &

BACON CHOWDER (ngio) 21
Served with ciabatta

Smaller Plates

SMOKED MACKEREL PÂTÉ 11

Mixed leaves, crostini

CRISPY HAM HOCK (ngi) 12.5

Celeriac slaw, wholegrain mustard
mayonnaise, mixed leaves

KING OYSTER MUSHROOM SCALLOPS

(ve)(ngi) 11

Lemon butter, pangritata

Seafood

CRISPY SQUID & FRIES 18

Sweet chilli

MUSSELS & FRIES (ngio) 21.5

Choose - Marinière with cream,
or Singapore-style sauce
or Thai-style with coconut milk

SCALLOPS (ngio) 14 (3) | 27 (6)

Choose - Seaweed & jalepeño butter
or garlic, lemon & parsley butter

CREVETTES & CIABATTA (ngio) 22

Choose - Cold with aioli,
or hot with garlic butter
or hot with Singapore-style sauce

MARKET FISH (ngio) POA

Our fresh fish dishes change daily
depending on our fisherman's catch

CRAB LOADED FRIES (ngio) 17.5

Skin-on fries, white crab meat, brown
crab mayonnaise, aioli, chimichurri,
pickled red cabbage, spring onions,
crispy onions, herbs, lemon

Dips

(ngi) 3.75

SEAWEED & JALEPEÑO BUTTER
GARLIC, LEMON & PARSLEY BUTTER
SWEET CHILLI
BROWN CRAB MAYO
AIOLI

(ngi) = no gluten ingredients (ngio) = no gluten ingredients option available (v) = vegetarian (ve) = vegan

Allergens: If you have a food allergy or intolerance please let us know. Our kitchen is not an allergen free environment, therefore our 'no gluten ingredient (ngi) dishes are not suitable for people with coeliac disease, and it is possible that any of our dishes may contain traces of any common allergen.

Eating raw shellfish increases the risk of foodborne illness. Our cooking oil is made from GM soya



★ Lunch & Dinner ★

**Rock Oysters**

(ngi) 4.75 each

Lemon, Tabasco, shallot vinaigrette

Dressed Crab

(ngio) 27

Ciabatta, coleslaw, dip of your choice

Whole Crab or Lobster

(ngio) POA (subject to availability)

**Singapore-Style
Whole Hot Crab**

(ngio) POA (subject to availability)

A whole crab steamed in a sumptuous sweet, sour & spicy sauce with flavours of chilli, ginger, garlic & lemongrass

Please pre-order crab/lobster 3 days in advance to avoid disappointment

**'The Catch Stack'
Seafood Platter**

(for 2 to share) 77

Dressed crab, mussels, squid, crevettes, oysters, scallops, skin-on fries, aioli, sweet chilli, ciabatta

**WITH WHOLE CRAB OR LOBSTER
INSTEAD OF DRESSED CRAB** POA
(subject to availability)



*Feeling indulgent? Add a fillet
steak to your platter!* 25

**Kids Menu**

All served with Skin-on fries

MUSSELS
(ngi) 13

SCAMPI
10

PLAICE GOUJONS
10

MAC 'N' CHEESE
(v) 9.5

112g|4oz SIRLOIN STEAK
(ngi) 15.5

STEAK BURGER
Cheese, lettuce (ngio) 11

CHICKEN GOUJONS
10

Desserts

CHOCOLATE BROWNIE (v)(ngi) 9.5

Vanilla ice cream, chocolate shortbread crumb, chocolate sauce

LEMON TART (v) 9.5

Raspberry sorbet, raspberry coulis, crushed raspberries

STICKY TOFFEE PUDDING (v) 10

Salted caramel ice cream, hot toffee sauce

AFFOGATO (v)(ngi) 7

Espresso, vanilla ice cream, chocolate shortbread crumb

Add a liqueur shot of your choice (3.50)

ICE CREAM | SORBET SELECTION (v)(ngi) 6.5

Roskilly's Cornish sorbets - Ask for flavours

(ngi) = no gluten ingredients (ngio) = no gluten ingredients option available (v) = vegetarian (ve) = vegan

Allergens: If you have a food allergy or intolerance please let us know. Our kitchen is not an allergen free environment, therefore our 'no gluten ingredient (ngi) dishes are not suitable for people with coeliac disease, and it is possible that any of our dishes may contain traces of any common allergen. Eating raw shellfish increases the risk of foodborne illness. Our cooking oil is made from GM soya

While You Wait

All 5.75

MIXED OLIVES (ngi) (v) GARLIC CIABATTA (v)
BREAD, OIL & BALSAMIC (v) ANCHOVIES (ngi)



★Lunch & Dinner★

EVENING

To Start (*or as a larger plate)

SCALLOPS (ngio) 14 (3) | *27 (6)
Choose - Seaweed & jalepeño butter
or garlic, lemon & parsley butter

CREVETTES (ngio) 12 (5) | *29 (14)
Choose - Cold with aioli,
or hot with garlic, lemon & parsley butter
or hot with Singapore-style sauce

MUSSELS (ngio) 14 | *26.5
Choose - Marinière with cream,
or Singapore-style sauce,
or Thai-style.

CRISPY SQUID 12.5 | *19
Sweet chilli

SMOKED MACKEREL PÂTÉ 11
Mixed leaves, crostini

CRISPY HAM HOCK (ngi) 12.5
Celeriac slaw, wholegrain mustard
mayonnaise, mixed leaves

KING OYSTER MUSHROOM SCALLOPS (ve)(ngi) 11
Lemon butter, pangritata

Sides
SKIN-ON FRIES (v) (ngi) 5.25
CHUNKY CHIPS (v) (ngi) 5.5
ONION RINGS (v) 5.5
COLESLAW (v) 5.5
MUSHROOMS (v) (ngi) 5
GARDEN SALAD (v) (ngi) 5.75
MAC 'N' CHEESE (v) 6.5

Bigger Steaks ★

- If there is a certain cut you require or if you would like a bigger size of one of our menu steaks, please give us 3 days notice & we will be happy to order it for you.

Something to share for that special occasion?...
Chateaubriand? Tomahawk?

Dry-Aged Steak

All steaks are chargrilled & served with a slow roasted tomato, carrot purée, bone marrow polenta, crispy onions & skin-on fries

AUBREY ALLEN T-BONE

455g|16oz (ngio) 48

Sirloin & fillet on the bone
- We recommend medium-rare to retain tenderness

TREVARTHEN CENTRE CUT FILLET

225g|8oz (ngio) 37

The most tender - little to no fat
- We recommend blue to rare to retain succulence

AUBREY ALLEN RIB-EYE

255g|9oz (ngio) 35

Very tender - good fat content
- We recommend medium to ensure the fat is well rendered

AUBREY ALLEN SIRLOIN

225g|8oz (ngio) 31

Great flavour - a little more bite
- We recommend medium-rare for best texture

Sauces

(ngi) 3.75

GARLIC, LEMON & PARSLEY BUTTER
CHIMICHURRI
PEPPERCORN SAUCE
BLUE CHEESE SAUCE



Surf & Turf

Top your steak with...

- Garlic crevettes (ngi) 6
- Scallops (ngi) 12
- Lobster (ngi) POA
(Lobster subject to availability)

(ngi) = no gluten ingredients (ngio) = no gluten ingredients option available (v) = vegetarian (ve) = vegan

Allergens: If you have a food allergy or intolerance please let us know. Our kitchen is not an allergen free environment, therefore our 'no gluten ingredient (ngi) dishes are not suitable for people with coeliac disease, and it is possible that any of our dishes may contain traces of any common allergen. Eating raw shellfish increases the risk of foodborne illness. Our cooking oil is made from GM soya



★ Lunch & Dinner ★

★
**'The Catch Stack'
Seafood Platter**

(for 2 to share) 77

Dressed crab, mussels, squid, crevettes, oysters, scallops, skin-on fries, aioli, sweet chilli, ciabatta

WITH WHOLE CRAB OR LOBSTER POA
(subject to availability)



Feeling indulgent? Add a fillet steak to your platter! 25



Other Main Courses

LOCAL MARKET FISH (ngio) POA
Our fresh fish dishes change daily depending on our fisherman's catch

SMOKED HADDOCK & BACON CHOWDER (ngio) 21
Served with ciabatta

MAC & CHEESE (v) 17
Crispy onions, garlic ciabatta, salad.
- **ADD CRAB** 15

STEAK BURGER (ngio) 20
Cornish beef burger, lettuce, tomato, pickled red cabbage, Monterey Jack cheese, chimichurri, onion rings, skin-on fries

BEER BATTERED NORI WRAPPED BANANA BLOSSOM (ve) 19.5
Chunky chips, minted mushy peas, chimichurri

Dips

(ngi) 3.75

- SEAWEED & JALAPEÑO BUTTER**
- GARLIC, LEMON & PARSLEY BUTTER**
- SWEET CHILLI**
- BROWN CRAB MAYO**
- AIOLI**

★ **Rock Oysters**

(ngi) 4.75 each

Lemon, Tabasco, shallot vinaigrette

Dressed Crab (ngio) 27

Ciabatta, coleslaw, dip of your choice

Whole Crab or Lobster

(ngio) POA (subject to availability)

Singapore-Style Whole Hot Crab

(ngio) POA (subject to availability)

A whole crab steamed in a sumptuous sweet, sour & spicy sauce with flavours of chilli, ginger, garlic & lemongrass

Please pre-order crab/lobster 3 days in advance to avoid disappointment

Kids Menu

All served with Skin-on fries

MUSSELS
(ngi) 13

SCAMPI
10

PLAICE GOUJONS
10

MAC 'N' CHEESE
(v) 9.5

112g|4oz SIRLOIN STEAK
(ngi) 15.5

STEAK BURGER
Cheese, lettuce (ngio) 11

CHICKEN GOUJONS
10

Desserts

CHOCOLATE BROWNIE (v)(ngi) 9.5
Vanilla ice cream, chocolate shortbread crumb, chocolate sauce

STICKY TOFFEE PUDDING (v) 10
Salted caramel ice cream, hot toffee sauce

LEMON TART (v) 9.5
Raspberry sorbet, raspberry coulis, crushed raspberries

AFFOGATO (v)(ngi) 7
Espresso, vanilla ice cream, chocolate shortbread crumb
Add a liqueur shot of your choice (3.5)

ICE CREAM | SORBET SELECTION (v)(ngi) (6.5)
Roskilly's Cornish sorbets - Ask for flavours

(ngi) = no gluten ingredients (ngio) = no gluten ingredients option available (v) = vegetarian (ve) = vegan
Allergens: If you have a food allergy or intolerance please let us know. Our kitchen is not an allergen free environment, therefore our 'no gluten ingredient (ngi) dishes are not suitable for people with coeliac disease, and it is possible that any of our dishes may contain traces of any common allergen.
Eating raw shellfish increases the risk of foodborne illness. Our cooking oil is made from GM soya