

HOOKED IN THE CITY RESTAURANT AND BAR

MENU

PRE-THEATRE

2 courses £13.95 / 3 courses £16.95

Starters

- Roasted Red Pepper & Goats Cheese Arancini
- Pork Terrine, Piccalilli Puree & Apple Chutney
- Oriental Style Fish Soup with Noodles, Soy, Ginger and Spring Onions

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Mains

- Grilled Fish of the Day, Crushed New Potatoes, Crab & Dill Beurre Blanc
 - Chicken Stuffed with Brie & Chorizo with a Provencal Sauce
- Griddled Halloumi, Warm Greek Salad of Cherry Tomatoes, Gordan Olives, Red Onion

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Desserts

- A Selection of Cheese & Crackers with Grapes
 - Two Scoops of Our Homemade Ice Cream
- Lime Posset with Raspberry Coulis & Ginger Bread

Hooked in the City Menu

Tapas

All Tapas £2.95

- Monkfish Carpaccio with Sesame & Lime
 - Crab Bisque Macchiato
- Crayfish Cocktail, Baby Gem & Bloody Mary Mayo
 - Giant Gordal Olives & Black Pepper
 - Crispy Squid & Chilli Jam
 - Baked Goats Cheese, Fig, Honey & Walnut
 - Moroccan Spiced Hummus, Yoghurt & Bread
- Stuffed Portobello Mushroom with Brie, Bacon & Avocado
 - Foccacia, Extra Virgin & Balsamic
- Smoked Duck with a Fennel & Orange Coleslaw
 - Warm Chorizo & Potato Salad
 - Marinated White Anchovies
- Heritage Tomato, Mozzarella & Basil Oil

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Starters

- Steamed Fowey Mussels

small £6.95 / large £12.95

A la Marinere or in a red Thai & coconut sauce, served with our bread

- Seafood Taster

small £8.95 / large £16

Sushi spring roll, ponzu dressing, seared local scallop & escabeche of mackerel

- Hand Picked St Ives Crab Salad

£7.50

Cardamon, lime and mango salsa and cucumber ribbons

- Beef & Horseradish

£6.95

Braised featherblade of local beef served with watercress pesto & wasabi ice cream

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Mains

- **TAGLIATELLE OF SEAFOOD**

Scallops, crab, clams & samphire finished with crème fraiche, heritage tomatoes & parmesan
£13.50

- **HOOKED! SEAFOOD CURRY**

spicy goan based curry with king prawns & whiting, served with jasmine scented rice & a crab bhaji
£14.50



- **PAN FRIED FILLET OF TURBOT**

with a medley of peas, spinach & asparagus, saffron hollandaise and crushed new potatoes
£17.95

- **MEGRIM SOLE**

Roasted Troncon, fillet stuffed with crab mousse & panko crumbed goujon served with a lobster vinaigrette & buttered greens
£15.50



- **FISH & CHIPS**

local fish in crisp batter with hand cut chips, minted pea puree and our own tartare sauce
£11.95

- **SEARED RIBEYE STEAK**

served with think cut chips, lizard leaf salad, garlic field mushroom & pepper sauce
£17.95



- **GRIDDLED HALLOUMI**

with a warm greek salad of cherry tomatoes, green olives and red onion topped with crispy courgette
£11.50



Seafood Collection

- **Fresh Native Lobster**

Simply grilled with a herb butter and hand cut chips
sml £28.95 / med £35.95 / lrg £44.95

- **Cornish Crab Fresh From Our Tank**

Simply steamed with mayo and fries
sml £13.95 / med £17.95 / lrg £21.95



- **On the Rocks Signature Platters**

mussels & clams steamed in chilli, ginger & coriander broth with tempura fish, seared scallops & king prawns seared with fries & aioli
For one: £18.95 / For two: £35.95

- **On the Rocks sharing platter with a whole crab**

mussels & clams steamed in a chilli, ginger & coriander broth with tempura fish, seared scallops & king prawns & a whole crab, served with fries & aioli
£51.95



- **On the Rocks sharing platter with lobster**

mussels & clams steamed in a chilli, ginger & coriander broth with tempura fish & seared scallops & king prawns and a lobster served with fries & aioli
£68.95



Desserts

- **Cream Tea**

£6

Clotted Cream Brulee with Rose Jelly, Iced Earl Grey and Lemon Parfait with Shortbread

- **Chocolate Brownie**

£6

with peanut butter semifreddo, brittle & salted caramel

- **Rhubarb & Vanilla Trifle**

£6

with meringue, poached rhubarb & ginger tuile biscuit

- **Ice Cream**

£5

Made in House with Local Cream and Eggs. Please ask for today's selection.

- **Cheese Board**

£7

A selection of Local and Continental Cheeses with Crackers and Chutney