

## Hooked on the Rocks Lunch Menu

### Tapas

- Proscuitto & milano salami, extra virgin  
£2.50
- Rock Oyster natural or grilled, chilli butter  
£2.50
  - a cup of crab soup & bread  
£2.50
- home smoked duck, cucumber & spring onion  
£2.50
  - Goats cheese fig, honey & walnut  
£2.50
    - Giant gordal olives  
£2.50
    - Salt Cod pate & crostini  
£2.50
  - crab & ginger wontons, honey & Soy  
£2.50
- Pork terrine with piccalli & helford white  
£2.50
  - Foccacia, Extra Virgin & Balsamic  
£2.50
    - Marinated Anchovies  
£2.50
    - warm lentil dhal & raita  
£2.50

### Starters

- **Mussels**

sml £6.95 / Lrg £11.95

Steamed a la marinere or with leeks, bacon & Cornish orchard cider

- **Newlyn Scallops**

£8.50

pan seared with a crab cake, red pepper aioli & crisp ham

- **Dimsum**

£6.95

steamed seafood dumpling with a whole tiger prawn, bok choi, nuoc cham dressing

### Mains

- **Fish & Chips**

Local fish in a crispy batter with homemade chunky chips , mushy peas and tartare sauce

£10.95

- **Seafood Goan Curry**

Spicy coconut based curry with prawns & whiting, served with jasmine rice & a crab bhaji. Alternatively with Chicken.

£13.95

- Shellfish risotto

steamed cockles, king prawns & crab with preserved lemon, parmesan & spinach  
£11.95

- gratin of seafood

crab, prawns & cod in a monray sauce topped with smoked tintagal & thyme & garlic panko crust, served with fresh bread  
£12.50

- Trevatherns Sirloin steak

served with thick chips, rocket, flat mushroom & pepper sauce

why not add the surf  
£22.95 £19.90 or £21.90

- Grilled Halloumi

served with a warm salad of cherry tomatoes, gordal olives, spinach & red onion topped with a courgette fritter  
£10.95

- Mounts bay Mackerel

crispy fillets, with a smoked mackerel scotch egg, creamy pea veloute & a warm horseradish & potato salad  
£12.95

## Seafood Collection

- Cornish Crab

Steamed with mayo and fries or Goan style with Jasmine rice  
Sml £13.95 / Med £17.95 / Lrg £21.95

- Cornish Lobster

Simply grilled with butter or roasted in thai spices both with fries  
Sml £28.95 / Med £35.95 / Lrg £44.95

- Falmouth Oysters

Simply served with lemon wedges & tabasco sauce  
1/2 dozen £13.95 / A dozen £24.95

- Signature Platter

Mussels & clams steamed in a chilli, ginger & coriander broth with tempura fish, seared scallops & king prawns.

Why not add a crab & share: £51.95

Why not add a lobster & share: £68.95  
For one: £18.95 / For two: £35.95

## Desserts

- Hooked Cream Tea

£6

Earl grey & lemon parfait with a clotted crème brulee, rose jelly & shortbread

- Chocolate delice

£6

With salted caramel centre, honeycomb & dark chocolate sorbet

- Orchard Crumble

£6

Apple, calvados & vanilla bavaois with poached pears

- Homemade Ice Cream

£5

A selection of flavours made in house with local cream & eggs

- Cornish Cheeseboard

£7

Crackers, chutney & grapes

- orchard crumble

£6.00

apple, calvados & vanilla bavaois with poached pears

## Hooked on the Rocks Evening Menu

### Tapas

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£2.50
- Rock Oyster natural or grilled, chilli butter  
£2.50
  - a cup of crab soup & bread  
£2.50
- home smoked duck, cucumber & spring onion  
£2.50
  - Goats cheese fig, honey & walnut  
£2.50
    - Giant gordal olives  
£2.50
    - Salt Cod pate & crostini  
£2.50
  - crab & ginger wontons, honey & Soy  
£2.50
  - Pork terrine with piccalli & helford white  
£2.50
    - Foccacia, Extra Virgin & Balsamic  
£2.50
      - Marinated Anchovies  
£2.50
      - warm lentil dhal & raita  
£2.50

### Starters

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Steamed a la marinere or with leeks, bacon & Cornish orchard cider

- **Newlyn Scallops**

£8.50

pan seared with a crab cake, red pepper aioli & crisp ham

- **Dimsum**

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steamed seafood dumpling with a whole tiger prawn, bok choy, nuoc cham dressing

### Mains

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- **Shellfish risotto**

steamed cockles, king prawns & crab with preserved lemon, parmesan & spinach  
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- **gratin of seafood**

crab, prawns & cod in a monray sauce topped with smoked tintagal & thyme & garlic panko crust, served with fresh bread  
£12.50

- **Trevatherns Sirloin steak**

served with thick chips, rocket, flat mushroom & pepper sauce

why not add the surf  
£22.95 £19.90 or £21.90

- **Grilled Halloumi**

served with a warm salad of cherry tomatoes, gordal olives, spinach & red onion topped with a courgette fritter  
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- **Chocolate delice**

£6

With salted caramel centre, honeycomb & dark chocolate sorbet

- **Orchard Crumble**

£6

Apple, calvados & vanilla bavarois with poached pears

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Crackers, chutney & grapes

- **orchard crumble**

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apple, calvados & vanilla bavarois with poached pears