

## MENU

**Fresh Bread**  
Cornish Butter  
**3.5**

**Garlic Bread**  
Grilled With Fresh Herbs  
**4**

**Mackerel Pate**  
With Fresh Bread  
**5**

**Crispy English Mustard Pork Crackle**  
Cornish Cider Sauce  
**4.5**

**PK Green Olives**  
Applewood Cheddar - Orange Honey  
**4/GF/V/**

**Padron Peppers**  
Cornish Sea Salt - Lemon  
**4/DF/GF/V/**

## STARTERS

**Fresh Shucked Oysters (x3)**  
Fresh Lemon  
**8/DF/GF/**

**Grilled Oysters Rockefeller (x3)**  
Fresh Herbs - Toasted Crumbs  
**9**

**Smoked Fish Chowder**  
Mussels - Clams - Rouille - Croutons  
**8.5**

**Cornish Half Shell Scallops**  
Macaroni Cheese - Bacon Jam - Truffle  
**9.5**

**Sticky Pork Belly**  
Fried Prawns - Black Spiced Crisp - Cucumber  
**8.5/DF/**

**Crispy Fried Squid**  
Black Spices - Citrus Miso - Thai Style Salad  
**8/GF/DF/**

**Moules**  
Marinere Style - White Wine - Fresh Herbs  
**11/GF/**

**See Our Blackboards For Daily Specials**

## **MAINS**

### **PK Fish & Chips**

Skinny Fries - Lemon - Sour Dough Batter  
**15/DF/**

### **Moules Frites**

Marinere Style - White Wine - Fresh Herbs  
**16/GF/**

### **Cornish Hake Fillet**

Bubble & Squeak - Parma Ham - Hollandaise Sauce  
**19/GF/**

### **Seafood Linguine**

Tiger Prawns - Cornish Crab - Mussels - Chilli - Garlic  
**16**

### **Pan Fried Mackerel Fillets**

Smoked Rosemary - Salsa Verde - Asparagus - New Potatoes  
**15/DF/**

### **PK Seafood Curry**

Local Fish - Mussels - Prawns - Bok Choi - Sweet Potato - Steamed Rice  
**20/DF/GF/**

### **Crispy Fried Whole Sea Bream**

Steamed Rice - Crispy Wonton Skins - Sweet Chilli Jam - Lime - Asian Salad  
**19/DF/**

### **Sirloin Steak**

Béarnaise Sauce - Wild Mushrooms - Truffle Hash Browns - Watercress  
**22/GF/**

### **PK Vegetable Curry**

Seasonal Vegetables - Bok Choi - Sweet Potato - Steamed Rice  
**16/DF/GF/V/**

### **St Ives Bay Lobster (Steamed or Grilled)**

Skinny Chips - Local Salad Leaves - Fresh Lemon  
**P.O.A**

## **SIDES**

**Skinny Fries /DF/GF/V/ 3.5**

**Crispy New Potatoes - Fresh Herbs - Cornish Salt /DF/GF/ 4.5**

**Burnt Kale - Chilli Caramel - Toasted Coconut /GF/DF/V/ 4**

**Baby Gem Salad /GF/V/ 4**

**Steamed Peas / Curry Sauce / Tartare Sauce / Mayonnaise / 1**

We are happy to adapt any of our dishes to suite a vegan diet or specific allergies.  
**V** Vegetarian / **GF** Gluten Free / **DF** Dairy Free

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## **DESSERTS**

### **Apple & Rhubarb Crumble**

Liquorice Custard - Vanilla Ice Cream

**6.5**/GF/

Royal Tokaji Blue Label 5 Putt, Hungary / Glass 50 ml 7.50

### **Sticky Toffee Pudding**

Clotted Cream - Fudge - Walnuts

**6.5**/V/

Barbadillo, Pedro Ximenez, Spain / Glass 50 ml 5.95

### **Banana Cheesecake**

Chocolate Biscuit - Toffee - Honeycomb

**6.5**

Felsina Berardenga Vin Santo, Italy / Glass 50 ml 8.50

### **Crispy Fried Coconut Rice Pudding**

Mango Mousse - Tamarillo - Caramelised Pineapple

**6.5**/GF/DF/V/

Mt Horrocks Cordon Cut Riesling, Australia / Glass 50 ml 7.95

### **English Cheeseboard**

Three Cheeses - Spiced Apple Conserve - Crackers

**9**

Krohn Colheita Port, Portugal / Glass 50 ml 4.95

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Some dishes may contain traces of nuts, please inform a member of the team if you suffer from any allergies.

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