

The Scallop Shell

MENU



WELCOME TO THE SCALLOP SHELL! We are a family-run venture with a passion for seafood that now runs deep through three generations. We're proud to fly the flag for a fresh, sustainable catch from the UK's waters ~ from the South coast to the icy shores of Scotland's lochs. Feel free to ask us any questions...and enjoy your meal!

STARTERS & SHARES *Great on their own as a starter for one, or perfect for sharing...*

CRISP FRIED SALT COD FISHCAKE with tomato vinaigrette and roast garlic aioli	<i>each</i> 3.50
PORTLAND ROCK OYSTER (Weymouth Bay) with shallot and merlot red wine vinegar	<i>each</i> 3.50
GRILLED ATLANTIC WILD WHITE PRAWN with fennel, sea salt & Molino oil	<i>each</i> 4.50
THE SCALLOP SHELL CLASSIC PRAWN COCKTAIL with soft boiled egg & cocktail sauce	12.50
CONFIT TUNA BELLY ON TOAST with tomato concasse, capers & fresh herbs	11.00
ST AUSTELL BAY MUSSELS (River Fowey) with white wine, shallots & parsley	11.50
3 x GRILLED HAND-DIVED SCALLOPS (Orkney Islands) with garlic & fresh herb butter	16.00
BABY BEETROOT SALAD with pickled red onions, apple, and creamed goat's cheese (V)	10.00

FRESH OUT O' THE SEA (& FROM THE LAND)

PRIME NORTH ATLANTIC COD LOIN with fresh-cut chips, mushy peas & tartare sauce	<i>FRIED</i> 24.50
CORNISH HADDOCK FILLET (Newlyn Market) with fresh-cut chips, mushy peas & tartare sauce	<i>FRIED</i> 24.50
CORNISH HAKE FILLET with fresh-cut chips, mushy peas & roast garlic aioli	<i>FRIED</i> 25.50
HOMEMADE SMOKED SALMON FISHCAKE with fresh-cut chips, mushy peas & cocktail sauce	<i>FRIED</i> 18.00
MOROCCAN SPICED CHICKPEA FRITTERS with fresh-cut chips, curry sauce & fennel salad (V)	<i>FRIED</i> 18.00
WHOLE CORNISH SOLE (Newlyn Market) with fresh herb and caper dressing & fresh-cut chips	<i>GRILLED</i> 26.00
CORNISH SKATE WING FILLET (Newlyn Market) with mussels, seaweed & miso butter & chips	<i>GRILLED</i> 26.00
FREE-RANGE PORK CHOP (Pocock's Farm) with lemon polenta, mojo verde & fresh-cut chips	<i>GRILLED</i> 21.50
SHELLFISH PLATE with 4 x Portland rock oysters, 6 x freshly boiled Atlantic prawns, 250g St Austell Bay mussels, fresh-cut chips, Lievito sourdough bread, and homemade dips	<i>CHILLED</i> 30.00
WHOLE CORNISH MONKFISH TAIL FOR 2 with mussel & shellfish cream, fennel salad, & chips	<i>GRILLED</i> 60.00

SIDES & SAUCES

LIEVITO SOURDOUGH BREAD, ANCHOVY BUTTER	2.75	HOMEMADE MUSHY PEAS	2.75
BUTTERED CABBAGE AND BACON	4.50	CLASSIC CURRY SAUCE	2.75
BABY BEETROOT SALAD, CREAMED GOAT'S CHEESE	4.50	FRESH-CUT CHIPS	2.75
FENNEL, CHILLI AND RADISH SALAD	4.50		

PUSH THE BOAT OUT

IF YOU HAVE ANY DIETARY REQUIREMENTS, OR NEED ALLERGEN INFO, JUST ASK!

PLEASE NOTE, A SERVICE CHARGE OF 10% WILL BE AUTOMATICALLY ADDED TO YOUR BILL

