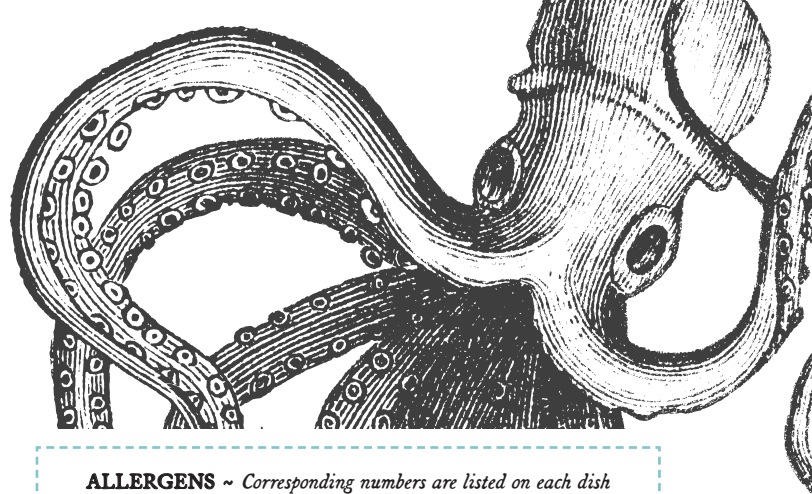


The Scallop Shell

MENU



WELCOME TO THE SCALLOP SHELL!

We are a family 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!

ALLERGENS ~ Corresponding numbers are listed on each dish

1. Celery | 2. Cereals containing gluten | 3. Crustaceans
 4. Eggs | 5. Fish | 6. Lupin | 7. Milk | 8. Molluscs
 9. Mustard | 10. Peanuts | 11. Sesame | 12. Soybeans
 13. Sulphur Dioxide and Sulphites | 14. Tree nuts

STARTERS & SHARES

Great on their own as a starter for one, or perfect for sharing...

CRISP FRIED SALT COD FISHCAKE w. tomato vinaigrette roast garlic aioli 1, 2, 3, 4, 5, 7, 9, 13	each	3.50
PORTLAND ROCK OYSTER (River Camel) w. shallot & cabernet sauvignon red wine vinegar 8, 13	each	3.50
GRILLED WILD WHITE ATLANTIC PRAWN w. fennel, lemon, sea salt, Molino olive oil 3	each	4.50
ENGLISH BEETROOT SALAD w. pickled red onions, apple & creamed goat's cheese 7, 13		10.00
ST. AUSTELL BAY MUSSELS (River Fowey) w. white wine, garlic, and parsley butter 7, 8		12.50
THE SCALLOP SHELL CLASSIC PRAWN COCKTAIL w. soft boiled egg & cocktail sauce 1, 2, 3, 4, 9		12.50
3 x GRILLED HAND-DIVED SCALLOPS (Orkney Islands) w. garlic & fresh herb butter 7, 8		16.00

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

PRIME NORTH ATLANTIC COD LOIN w. fresh-cut chips, mushy peas & tartare sauce 2, 4, 5, 7, 9, 13	FRIED	24.50
CORNISH HADDOCK FILLET (Newlyn Market) w. fresh-cut chips, mushy peas & tartare sauce 2, 4, 5, 7, 9, 13	FRIED	24.50
CORNISH GURNARD FILLET (Newlyn Market) w. fresh-cut chips, mushy peas & garlic aioli 2, 4, 5, 7, 9, 13	FRIED	24.50
OUR OWN CLASSIC FISHCAKE w. fresh-cut chips, mushy peas & cocktail sauce 1, 2, 4, 5, 7, 9, 13	FRIED	18.00
WHOLE CORNISH BRILL (Newlyn Market) w. fresh herbs, lemon, olive oil, buttered new potatoes 5, 8, 13	GRILLED	27.00
LINE-CAUGHT POLLOCK FILLET (Newlyn Market) w. roasted red peppers & caper dressing 5, 7, 8, 13	GRILLED	24.50
CHICKEN STEW (Pocock's Farm) w. white wine, mushrooms, tomato & fresh-cut chips 2		19.00
ROASTED AUBERGINE Panko crumb, whipped goats' cheese, tomato vinaigrette & fresh-cut chips V 2, 4, 5, 7, 13	FRIED	18.00
SHELLFISH PLATE: 4 x Portland oysters, freshly-boiled Atlantic prawns, 250g River Fowey mussels, fresh-cut chips, Lievito sourdough bread, and home-made dips 2, 3, 4, 6, 8, 9, 13	CHILLED	32.00

SIDES & SAUCES

BUTTERED NEW POTATOES 7	3.50	WINTER CABBAGE & PANCETTA 7	4.50
FLORENCE FENNEL SALAD V 13	4.50	HOMEMADE MUSHY PEAS 7, 13	3.50
BEETROOT, APPLE & CREAMED GOAT'S CHEESE V 4, 13	4.50	CLASSIC CURRY SAUCE V 1, 2	3.50
LIEVITO SOURDOUGH BREAD, ANCHOVY BUTTER 2, 5, 7	3.50	FRESH-CUT CHIPS V 2	3.50

PUSH THE BOAT OUT

IF YOU HAVE ANY DIETARY REQUIREMENTS, OR NEED FURTHER HELP WITH ALLERGENS, JUST ASK!

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

