

The Scallop Shell

# MENU



YOUR CHIPS TODAY ARE MADE WITH BRITISH POTATOES FROM:

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	each	3.50
PORTLAND ROCK OYSTER (Weymouth Bay) with shallot and cabernet sauvignon red wine vinegar	each	4.00
GRILLED ATLANTIC WILD WHITE PRAWN with fennel, sea salt & Molino oil	each	4.75
THE SCALLOP SHELL CLASSIC PRAWN COCKTAIL with soft boiled egg & cocktail sauce		13.00
CANTABRIAN SMOKED SARDINE FILLETS with tomato on toasted sourdough		11.50
ST AUSTELL BAY MUSSELS (River Fowey) with white wine, shallots & parsley		12.95
3 x GRILLED HAND-DIVED SCALLOPS (Orkney Islands) with garlic & fresh herb butter		18.00
BABY BEETROOT SALAD with pickled red onions, apple, and creamed goat's cheese (V)		11.50

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

PRIME NORTH ATLANTIC COD LOIN with fresh-cut chips, mushy peas & tartare sauce	FRIED	24.50
CORNISH HADDOCK FILLET (Newlyn Market) with fresh-cut chips, mushy peas & tartare sauce	FRIED	25.90
CORNISH HAKE FILLET (Newlyn Market) with fresh-cut chips, mushy peas & roasted garlic aioli	FRIED	25.90
CORNISH POLLOCK FILLET (Newlyn Market) with fresh-cut chips, mushy peas & roasted garlic aioli	FRIED	25.90
OUR OWN CLASSIC FISHCAKE with fresh-cut chips, mushy peas & cocktail sauce	FRIED	22.00
ROASTED AUBERGINE FRITTER with whipped feta, tomato vinaigrette & fresh-cut chips (V)	FRIED	22.00
WHOLE CORNISH PLAICE with fresh herb and caper dressing & buttered new potatoes	GRILLED	27.50
WHOLE CORNISH MONKFISH TAIL (Newlyn Market) with romesco & buttered new potatoes	GRILLED	28.50
CHICKEN, HAM, LEEK FILO PIE (Pocock's Farm) with fresh cut chips	GRILLED	23.50
SHELLFISH PLATE with 4 x Portland rock oysters, 8 freshly boiled Atlantic prawns, 250g River Fowey mussels, fresh-cut chips, Lievito sourdough bread, and homemade dips	CHILLED	36.00

## SIDES & SAUCES

LIEVITO SOURDOUGH BREAD, ANCHOVY BUTTER	3.50	HOMEMADE MUSHY PEAS	3.50
BUTTERED NEW POTATOES	4.00	CLASSIC CURRY SAUCE	3.50
BABY BEETROOT SALAD, CREAMED GOAT'S CHEESE	4.50	FRESH-CUT CHIPS	4.00
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

