

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!

YOUR
CHIPS TODAY
ARE MADE
WITH BRITISH
POTATOES FROM:

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
CONFIT WHITE TUNA BELLY with tomatoes & capers on toasted sourdough	12.50
ST AUSTELL BAY MUSSELS (River Fowey) with white wine, garlic & parsley butter	13.00
GRILLED HAND-DIVED SCALLOPS (Lyme Bay) with garlic & fresh herb butter	16.50
ENGLISH VINE TOMATO SALAD with creamed feta, pickled red onions & Moscatel dressing (V)	11.50

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

PRIME NORTH ATLANTIC HADDOCK FILLET with fresh-cut chips, mushy peas & tartare sauce	FRIED 23.50
CORNISH MONKFISH TAIL (Newlyn Market) with fresh-cut chips, mushy peas & roasted garlic aioli	FRIED 24.50
CORNISH HAKE FILLET (Newlyn Market) with fresh-cut chips, mushy peas & roasted garlic aioli	FRIED 26.00
SCOTTISH COD CHUNK (Shetland) with fresh-cut chips, mushy peas & tartare sauce	FRIED 25.50
AUBERGINE MILANESE with whipped feta, tomato vinaigrette & fresh-cut chips (V)	FRIED 22.00
GRILLED SEAFOOD PLATE (Newlyn Market) with garlic butter, mussels, prawns & new potato salad	GRILLED 26.50
CORNISH POLLOCK FILLET (Newlyn Market) with lemon, caper & herb dressing, new potato salas	GRILLED 26.00
CHICKEN, HAM & LEEK PIE (Pocock's Farm) with fresh cut chips	BAKED 23.50
SHELLFISH PLATE with 4 x Portland rock oysters, 8 freshly boiled Atlantic prawns, 300g St Austell Bay 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
NEW POTATO SALAD	4.00	CLASSIC CURRY SAUCE	3.50
ENGLISH TOMATO SALAD with creamed feta & red onion	4.50	FRESH-CUT CHIPS	4.00
CRISP GREEN LEAF SALAD	4.50	BUTTERED ENGLISH SAMPHIRE	4.00

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