



Seafood Starters

All starters are served with a home made bread roll

CHUNKY CORNISH FISH SOUP

Scallop, mussels, pollock, salmon, king prawn
Starter £11 | Main £22

CRISPY CORNISH CRAB CAKES

Red pepper jam | £9.75

FRESH CORNISH SCALLOPS

Pan-fried in garlic butter Starter £10.75 | Main £21.25
Add chorizo or samphire **GF** £1.60 £3.20

POTTED SMOKED MACKEREL PATE

Toasted bread, red pepper and lime chutney | £9.25

DEVILLED WHITEBAIT

Spicy cajun tomato mayonnaise | £9.15



SAUTEED KING PRAWNS (SHELL ON)

Spring onion, ginger, soy sauce
Starter £10.50 | Main £21 **GF**

PAN-FRIED SHELLFISH MEDLEY

Scallops, king prawns, mussels, garlic or chilli
Starter £12 | Main £24 **GF**

SMUGGLERS PRAWN BOWL

Plentiful prawns, lettuce, marie rose sauce | £9.25

Try Our BEST CORNISH MUSSELS

Delivered daily from St Austell bay **GF**

MOULES MARINERE | £10.50
Shallot, garlic, white wine, parsley

MUSSELS IN CIDER | £10.50
Cornish orchard cider, spring onion, cream

MUSSELS AND SAMPHIRE | £10.50
Samphire, chilli, shallot, white wine

DOUBLE PORTION AS A MAIN COURSE | £21

Savoury Starters

HOME MADE SOUP OF THE DAY | £6.75

FETA CHEESE & BASIL PESTO SALAD

Olives, pepper pearls, pesto, mixed leaves | £8.75 **GF**

FRESH MELON BALLS

Strawberry, cucumber and pimms | £8 **GF**

MARINATED OLIVES | £4.75 **GF**

**ROSEMARY & GARLIC CRUSTED
BRIE WEDGES** Cranberry sauce | £8.75

CHICKEN LIVER PARFAIT

Toasted bread, plum and apple chutney | £9.25

CHEESE BAKED GARLIC BREAD

Sweet chilli dip | £5.75

GARLIC BREAD | £4.95

Seafood

Main courses are served with a full selection of vegetables, potatoes and our hand cut chips
(Excluding double starter portions, burgers, tagliatelle and salads)

SEA BASS FILLETS

Pan-fried, rosemary, lemon, sea salt | £23 GF

SAUTEED LOIN OF HAKE

Mussels, samphire, white wine, lemon, cream sauce | £25

SUPREME OF SALMON

Lightly poached, hollandaise sauce | £18 GF

BAKED FILLET OF BREAM

Baked in a paper bag, capers, lime, parsley | £23 GF

Grill

8oz SIRLOIN | £22 GF

12oz SIRLOIN | £28.25 GF

8oz FILLET | £28.25 GF



GRILLED PLAICE

Delivered daily from Looe quay

18oz WHOLE PLAICE GF

Grilled, samphire, parsley, lemon, butter | £26

Stove

BEEF & REEF

8oz sirloin, scallops, mussels, garlic | £29.50 GF

POSH BEEF & REEF

8oz fillet, scallops, king prawns, mussels, garlic | £35.75 GF

YARDARM MIXED GRILL

Sirloin, chicken, pork, bacon, sausage, sauce of choice | £30

BARBECUE FULL RACK OF RIBS

Best pork in a BBQ sauce | £22

SMUGGLERS BEEF BURGER

Bacon, mozzarella, rocket, glazed bun, hand cut chips, tomato chutney | £16.75

TIPSY PORK TENDERLOIN

Apple, cornish orchard cider, sage, cream, crispy leeks | £18.25

STICKY CHICKEN BREAST

Lemon honey, spring onion, bacon gravy | £17.25

SPICED DUCK BREAST

Soy, ginger, honey & sesame sauce | £22 GF

BEEF FILLET MEDALLIONS

Sliced fillet, wild mushrooms, cream & brandy sauce | £22

We are here to help

ALLERGEN INFORMATION

Please ask a member of the waiting team for allergen menu for detailed analysis

Sauces

PEPPERCORN | £3.75

BLUE CHEESE | £3.75

RED WINE & MUSHROOM | £3.75 GF

Sides

HAND CUT CHIPS | £4.75

PARMESAN & PESTO SALAD | £5.25 GF

SAUTEED WILD MUSHROOMS | £5.25 GF

SAUTEED SAMPHIRE & GARLIC | £5.25 GF

BREAD ROLL | £1.60

Vegetarian and vegan

SAUTEED WILD MUSHROOMS

Tagliatelle, wild mushrooms, shallot, thyme & cream sauce, shaved parmesan | £20

FETA CHEESE & BASIL PESTO SALAD

Olives, pepper pearls, pesto | £18 GF

BEETROOT, RED PEPPER & QUINOA BURGER

Hand cut chips, glazed bun, rocket, tomato chutney | vegan | £16

Salads

STICKY CHARGRILLED CHICKEN SALAD

Lemon honey glazed, dijon dressing | £18 GF

FETA CHEESE & BASIL PESTO SALAD

Olives, pepper pearls, pesto | £18 GF



Try our famous ROAST FROM THE KITCHEN

Served every Sunday Lunchtime 12 till 2.30

Choose from either Roast Sirloin Beef (Rare or Well done)
Pork, Turkey or Nut Roast

Served with a Yorkshire pudding, Sausage & Sage Stuffing,
Roast Potatoes, Proper Gravy, Seasonal Vegetables and all
the trimmings

If you have any special dietary requirements, please ask a member of the waiting team and they will assist you in any way they can. All meats are approximate uncooked weight.

All our dishes are freshly cooked to order. Subject to availability & landing conditions.

Desserts

All our desserts are home-made daily

STRAWBERRY PAVLOVA GF

WHITE CHOCOLATE & RASPBERRY CHEESECAKE

ORANGE COINTREAU CHOCOLATE POT GF

CREME BRULEE OF THE DAY GF

PANNA COTTA GF

Raspberry sauce, soft seasonal fruits



GINGER CRUST LEMON CHEESECAKE

Blueberry coulis

BAILEYS DRIZZLE ICE-CREAM

ASK FOR CLOTTED OR WHIPPED CREAM | All priced at £8.25

LEMON OR RASPBERRY SORBET (2 SCOOPS) | £4.75

SELECTION OF CHEESES

Plum & apple chutney, biscuit selection | £10.50

*We serve great
house ground coffee*

