



S H A R K S F I N

M E V A G I S S E Y

FROM THE LAND & SEA

Fried Chicken Milanese	23
<i>Tomato & basil sauce, parmesan and rocket salad, roasted garlic & rosemary new potatoes</i>	
Swap for crispy aubergine steak (vgo)	19
Fish & Chips	19
<i>Cornish IPA battered catch of the day with chips, homemade mushy peas, tartar sauce</i>	
12-Hour BBQ Smoked Pork Belly	25
<i>Chipotle glaze, pickled vegetable salad & fries</i>	
Add grilled garlic & parsley buttered prawn skewer +6	
Grilled Catch of the Day	26
<i>Warm tomato, caper & olive caponata with pine nuts, grilled tenderstem broccoli, roasted garlic & rosemary new potatoes</i>	

SIGNATURE BURGERS

ALL OF OUR BURGERS ARE SERVED ON A BRIOCHE BUN WITH PICKLES & FRIES
Add smoked bacon or onion rings +2

Beef & Brisket Burger	17.5
<i>Beef patty, bbq pulled brisket, shredded lettuce, cheese, & shack sauce</i>	
Crispy Spiced Lentil Burger (vg)	16.5
<i>Lentil & vegetable patty, shredded lettuce, sriracha aioli, crispy onions</i>	
Buffalo Chicken Burger	17.5
<i>Crispy coated buttermilk chicken, house slaw, Buffalo hot sauce, blue cheese aioli</i>	
Blackened or Battered Fish Burger	17.5
<i>House slaw & remoulade</i>	

PASTA

Prawn Linguine	23
<i>Pan-fried tiger prawns, cream, spinach & basil, white wine, herb crumb, parmesan and baked garlic ciabatta</i>	
Wild Mushroom Linguine (vgo)	19
<i>Grilled wild mushrooms, mushroom and chive butter finished with crème fraîche, parmesan, toasted crumb & baked garlic ciabatta</i>	

SEAFOOD BOWLS

New England Style Chowder	25
<i>Smoked bacon lardons, sweetcorn, St Austell Bay Mussels, local fish, tiger prawns, Cornish cream, new potatoes & Da Bara bakery bread</i>	
St Austell Bay Mussels	
<i>Grade A Mussels, caught off St Austell Bay served with fries & Da Bara bakery bread</i>	
Choose From:	
Calabrese	26
<i>'Nduja salami, Cornish cream & cider with pickled fennel</i>	
Marinière	25
<i>White wine & shallots, Cornish cream & lemon</i>	
Thai	25
<i>Chilli, lime leaf & lemongrass butter with Cornish cream & lime</i>	

SIDES

Fries (vg)	4.5
Spicy Fries (vg)	4.5
Seasonal Greens (vg)	6
Garlic Bread (v)	5.5
Roasted Garlic & Rosemary New Potatoes (v)	5.5
Seaweed Salt Onion Rings & Aioli (v)	6

DESSERTS

Cherry & Dark Chocolate Ice Cream Sundae (vg)	9
<i>Poached sour cherries, orange segments with vanilla ice cream & chocolate curls</i>	
Baked Chocolate Brownie	8
<i>Salt caramel sauce, Cornish vanilla ice cream & honeycomb</i>	
Cornish Dark & Stormy Sticky Toffee Pudding	8
<i>Sticky toffee pudding, toffee sauce, rum raisins, Cornish vanilla ice cream</i>	
Turkish Delight & Cornish Cream Panna Cotta	8
<i>Rosewater jelly, pistachio and orange shortbread</i>	

BAR BITES

Cockles & Scraps	7
Olives (vg)	5.5
House Bread (v)	6
<i>Seasonal butter</i>	
Mac & Cheese Bites (v)	7
<i>Bang bang sauce, grated parmesan</i>	

STARTERS

Salt & Pepper Calamari	9.5
<i>Roasted garlic & chive aioli</i>	
Roasted Butternut Squash Soup (vg)	8
<i>Lemongrass, lime & chilli oil</i>	
Crispy Pork Belly Skewers	10.5
<i>Chilli barbecue glaze, Cajun aioli</i>	
Gambas Pil Pil	12
<i>Baked tiger prawns, chilli, paprika & garlic, fresh lemon & Da Bara bakery bread</i>	
Beetroot & Feta Arancini (vg)	10
<i>Herb pesto, candied walnuts & rocket</i>	
Boneless Chicken Wings	8.5
<i>"Buffalo" with blue cheese dressing, celery</i>	
<i>"Teriyaki" with spring onion, pickled chilli, coriander</i>	
Plant Based Wings (vg)	8
<i>"Buffalo Hot" with vegan aioli, celery</i>	
<i>"Teriyaki" with spring onion, pickled chilli, coriander</i>	

FOOD ALLERGIES AND INTOLERANCES

Please speak to a member of staff about the ingredients in our dishes before placing your order. Please be aware that our dishes may contain or come into contact with common allergens, such as dairy, eggs, wheat, soybeans, tree nuts, peanuts, fish, shellfish or wheat.

BREAKFAST

BLT	8.5
<i>Toasted brioche, aioli & hash brown bites</i>	
<i>Add Egg: 1.5</i>	
Granola Bowl (vg)	9.5
<i>Fresh orange, poached sour cherries, dairy free yoghurt, maple syrup & toasted seeds</i>	
Bacon & Cornish Egg Roll	8.5
<i>Toasted brioche, hash brown bites</i>	
The Sharksfin Full	14
<i>Sausages, smoked streaky bacon, two fried eggs, hash brown bites, BBQ beans, slow roast tomatoes, roasted mushroom & toast</i>	
The Sharksfin Plant (vg)	13
<i>Tofu scrambled eggs, slow roasted tomato, roasted mushrooms, hash brown bites, smokey beans & toast</i>	

HOT DRINKS

Espresso	2.80	Hot Chocolate	3.80
Flat White	3.30	Special Hot Chocolate	4.50
Cappuccino	3.40	Alternative milks	0.50
Latte	3.50	Syrups	0.80
Mocha	3.80	Teas & Infusions	2.80/3.00
Americano	3.00	Ask your server for our tea varieties	



SUNDAY ROAST

Takeaway Available

LOW & SLOW CORNISH BEEF ST PIRAN 12 HOUR ROASTED PORK BELLY ROAST CHICKEN SUPREME

Our beef, pork & chicken roasts are served with rich red wine & beef gravy, Yorkshire pudding, sausage meat stuffing, rosemary & garlic roasted potatoes, cauliflower cheese, roasted root vegetables, seasonal greens, swede & carrot mash

ALL 21

LENTIL & MIX NUT ROAST (vgo)

Served with veggie gravy, Yorkshire pudding, rosemary & garlic roasted potatoes, cauliflower cheese, roasted root vegetables, seasonal greens, swede & carrot mash

18

FOOD ALLERGIES AND INTOLERANCES

Please speak to a member of staff about the ingredients in our dishes before placing your order. Please be aware that our dishes may contain or come into contact with common allergens, such as dairy, eggs, wheat, soybeans, tree nuts, peanuts, fish, shellfish or wheat.