



# 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 24  
*Tomato & basil sauce, parmesan and rocket salad, roasted garlic & rosemary new potatoes*  
Swap for crispy aubergine steak (vgo) 20
- Fish & Chips 19.5  
*Cornish IPA battered catch of the day with chips, homemade mushy peas, tartar sauce*
- 12-Hour BBQ Smoked Pork Belly 25  
*Chipotle glaze, pickled vegetable salad & fries*  
Add grilled garlic & parsley buttered prawn skewer +6
- Grilled Catch of the Day 26  
*Warm tomato, caper & olive caponata with pine nuts, grilled tenderstem broccoli, roasted garlic & rosemary new potatoes*

## SIGNATURE BURGERS

ALL OF OUR BURGERS ARE SERVED ON A BRIOCHE BUN WITH PICKLES & FRIES  
Add Smoked Bacon +2.5 | Onion Rings +2

- Beef & Brisket Burger 18.5  
*Beef patty, bbq pulled brisket, shredded lettuce, cheese, & shack sauce*
- Crispy Spiced Lentil Burger (vg) 17.5  
*Lentil & vegetable patty, shredded lettuce, sriracha aioli, crispy onions*
- Buffalo Chicken Burger 18.5  
*Crispy coated buttermilk chicken, house slaw, Buffalo hot sauce, blue cheese aioli*
- Blackened or Battered Fish Burger 18.5  
*House slaw & remoulade*

## PASTA

- Prawn Linguine 24  
*Pan-fried tiger prawns, cream, spinach & basil, white wine, herb crumb, parmesan and baked garlic ciabatta*
- Wild Mushroom Linguine (vgo) 19.5  
*Grilled wild mushrooms, mushroom and chive butter finished with crème fraîche, parmesan, toasted crumb & baked garlic ciabatta*

## SEAFOOD BOWLS

- New England Style Chowder 27  
*Smoked bacon lardons, sweetcorn, St Austell Bay Mussels, local fish, tiger prawns, Cornish cream, new potatoes & Da Bara bakery bread*
- St Austell Bay Mussels  
*Grade A Mussels, caught off St Austell Bay served with fries & Da Bara bakery bread*
- Choose From:
- Calabrese 27  
*'Nduja salami, Cornish cream & cider with pickled fennel*
- Marinière 26  
*White wine & shallots, Cornish cream & lemon*
- Thai 26  
*Chilli, lime leaf & lemongrass butter with Cornish cream & lime*

## SIDES

- Fries (vg) 5
- Spicy Fries (vg) 5.5
- Seasonal Greens (vg) 6.5
- Garlic Bread (v) 6
- Roasted Garlic & Rosemary New Potatoes (v) 6
- Seaweed Salt Onion Rings & Aioli (v) 7

## DESSERTS

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

## BAR BITES

- Cockles & Scraps 7
- Olives (vg) 5.5
- House Bread (v) 6.5  
*Seasonal butter*
- Mac & Cheese Bites (v) 7  
*Bang bang sauce, grated parmesan*

## STARTERS

- Salt & Pepper Calamari 10  
*Roasted garlic & chive aioli*
- Roasted Butternut Squash Soup (vg) 8.5  
*Lemongrass, lime & chilli oil*
- Crispy Pork Belly Skewers 11  
*Chilli barbecue glaze, Cajun aioli*
- Gambas Pil Pil 13  
*Baked tiger prawns, chilli, paprika & garlic, fresh lemon & Da Bara bakery bread*
- Beetroot & Feta Arancini (vg) 10  
*Herb pesto, candied walnuts & rocket*
- Boneless Chicken Wings 9.5  
*"Buffalo" with blue cheese dressing, celery*  
*"Teriyaki" with spring onion, pickled chilli, coriander*
- Plant Based Wings (vg) 8  
*"Buffalo Hot" with vegan aioli, celery*  
*"Teriyaki" with spring onion, pickled chilli, coriander*

### 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

Toasted brioche, aioli & hash brown bites

Add Egg: 1.5

9.5

Granola Bowl (vg)

Fresh orange, poached sour cherries, dairy free yoghurt, maple syrup & toasted seeds

10

Bacon & Cornish Egg Roll

Toasted brioche, hash brown bites

8.5

The Sharksfin Full

Sausages, smoked streaky bacon, two fried eggs, hash brown bites, BBQ beans, slow roast tomatoes, roasted mushroom & toast

15

The Sharksfin Plant (vg)

Tofu scrambled eggs, falafel, slow roasted tomato, roasted mushrooms, hash brown bites, smokey beans & toast

14

# HOT DRINKS

Espresso

3

Hot Chocolate

4.3

Flat White

3.5

Special Hot Chocolate

5

Cappuccino

3.6

Alternative Milks

0.6

Latte

3.6

Syrups

0.8

Mocha

3.9

Teas & Infusions

3/3.2

Americano

3.2

Ask your server for our tea varieties

**COFFEE & CAKE DEAL £6.5**

**TAKEAWAY AVAILABLE**

# DESSERTS

**Cherry & Dark Chocolate Ice Cream Sundae (vg)** 9

*Poached sour cherries, orange segments with vanilla ice cream & chocolate curls*

**Baked Chocolate Brownie** 8

*Salt caramel sauce, Cornish vanilla ice cream & honeycomb*

**Cornish Dark & Stormy Sticky Toffee Pudding** 8

*Sticky toffee pudding, toffee sauce, rum raisins, Cornish vanilla ice cream*

**Turkish Delight & Cornish Cream Panna Cotta** 8

*Rosewater jelly, pistachio and orange shortbread*

# HOT DRINKS

Espresso	3	Hot Chocolate	4.3
Flat White	3.5	Special Hot Chocolate	5
Cappuccino	3.6	Alternative Milks	0.6
Latte	3.6	Syrups	0.8
Mocha	3.9	Teas & Infusions	3/3.2
Americano	3.2	Ask your server for our tea varieties	

# COCKTAILS all 10

## FANCY AN AFTER DINNER TIPPLE?

**Espresso Martini**  
*Cocoa nib vodka, Kahlua, cold brew, vanilla*

**Passionfruit Martini**  
*Absolut vanilla, Passoã passion fruit liqueur, passion fruit puree, lemon, vanilla, prosecco*

**Raspberry Bramble**  
*Tarquin's rhubarb & raspberry, sloe gin, raspberry cordial, fresh raspberries*

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# 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 22**

## 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*

**19**

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