



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 <i>Toasted brioche, aioli & hash brown bites</i> <i>Add Egg: 1.5</i>	9.5
Granola Bowl (vg) <i>Fresh orange, poached sour cherries, dairy free yoghurt, maple syrup & toasted seeds</i>	10
Bacon & Cornish Egg Roll <i>Toasted brioche, hash brown bites</i>	8.5
The Sharksfin Full <i>Sausages, smoked streaky bacon, two fried eggs, hash brown bites, BBQ beans, slow roast tomatoes, roasted mushroom & toast</i>	15
The Sharksfin Plant (vg) <i>Tofu scrambled eggs, falafel, slow roasted tomato, roasted mushrooms, hash brown bites, smokey beans & toast</i>	14

HOT DRINKS

Espresso	3.20	Iced Latte	4.40
Flat White	3.70	Iced Mocha	4.50
Cappuccino	3.80	Hot Chocolate	4.30
Latte	3.80	Special Hot Chocolate	5.00
Mocha	4.00	Alternative milks	0.60
Americano	3.40	Syrups	0.60
Iced Americano	4.00	Teas & Infusions	3.20/3.50

Ask your server for our tea varieties

COFFEE & CAKE DEAL £6.50

TAKEAWAY AVAILABLE

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COCKTAILS all 10

SEE OUR DRINKS MENU FOR OUR FULL SELECTION

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

S H A R K S F I N

M E V A G I S S E Y

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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