



GIFT VOUCHERS

Give the gift of The Sharkfin this festive season. Scan the QR code to shop, or speak to a member of our team to purchase.

LIGHT BITES

Olives (vg)	4.5
House Bread (v) Whipped sage & roasted garlic butter	6
Crispy Chicken Wings "Buffalo Hot" with blue cheese dressing, celery "Korean BBQ" with pickled chilli, coriander	10
Pigs In Blankets Honey mustard dressing, crispy sage	7

STARTERS

Salt & Pepper Calamari Roasted garlic & chive aioli	11
Turkey & Brie Croquettes Cranberry dipping sauce, crispy sage	12
Crispy Pork Belly Skewers Chilli barbecue glaze, Cajun aioli	12
Gambas Pil Pil Baked tiger prawns, chilli, paprika & garlic, fresh lemon & Da Bara bakery bread	13
Roast Parsnip Soup (vgo) Harissa honey, hazelnut & sage dukkah, watercress oil	9.5
Wild Mushroom Arancini (v) Roasted garlic aioli, Parmesan & crispy basil	10

TACOS ALL 19

2 FLOUR TORTILLAS WITH AVOCADO AIOLI,
PICKLES, SALSA & FRIES

Chilli BBQ Pork Belly Fried Crispy Courgette (vg)
Crispy Shrimp with bang bang sauce

SHARKFIN

MEVAGISSEY

FROM THE LAND & SEA

Turkey Ballotine Apricot & sage pork stuffing, pigs in blankets, creamed spinach, Brussels sprouts & leeks, cranberry gravy and dauphinoise potatoes	24
Prawn Linguine Pan-fried tiger prawns, cream, white wine, sun-dried tomatoes, spinach & basil, herb crumb, Parmesan & baked garlic ciabatta	26
Grilled Salmon Loin Leek, Brussels sprouts & spinach gratin, slow-roasted tomatoes and dauphinoise potatoes	26
Creamy Burrata & Roasted Butternut Squash (v) Smoked almond & rocket pesto, dressed tomato, crispy basil, served with seaweed salt fries	21
12-Hour Smoked Pork Belly Sticky cider & apple BBQ glaze, pickled cabbage and fries	26
Add Garlic & Parsley Buttered Prawns + 4.5	
Slow-Braised Beef Cheek Dauphinoise potatoes, roasted carrots, stout & onion gravy and crispy shallots	28
Fish & Chips Cornish IPA battered catch of the day, chips, homemade mushy peas and tartare sauce Swap for Cornish IPA Battered Celeriac (vg)	23 19

SIGNATURE BURGERS

ALL OF OUR BURGERS ARE SERVED ON A BRIOCHE BUN
WITH PICKLES & FRIES

Add Smoked Bacon +2.5 | Onion Rings +2 | Pigs In Blankets +4

Sharky's Cheeseburger Beef patty, cheese, shredded lettuce, shack sauce	19
Blackened or Battered Fish Burger Cornish white fish, house slaw, remoulade	20
Crispy Brie & Mushroom Burger (v) Melting brie, cranberry relish, aioli, gem lettuce and pickles	20

SEAFOOD BOWLS

SERVED WITH FRIES & DA BARA BAKERY BREAD

Winter Seafood Stew Cornish fish, St Austell Bay mussels, spinach, prawns, white wine & lobster butter sauce	27
St Austell Bay Mussels Grade A Mussels from the local bay	26
CHOOSE FROM:	
Marinière White wine & shallots, cream & lemon	
Cider & Bacon Lardons, Cornish cider, cream, garlic & parsley butter	
Harissa & Samphire Harissa rose & samphire butter, Cornish cider, cream	

SIDES

Seaweed Salt Fries (vg)	5
Spicy Fries (vg)	5.5
Garlic Bread (v) + Cheese	1 6
Dauphinoise Potatoes (v)	7
Honey Roasted Carrots, Hazelnut & Sage (vg)	6
Creamed Spinach, Sprouts & Leek Gratin (vgo)	7
Seaweed Salt Onion Rings & Aioli (vgo)	7

DESSERTS

Warm Plum Crumble Pudding (vg) Salted caramel and vanilla ice cream	10
Baked Chocolate Brownie (v) Salted caramel sauce, Cornish vanilla ice cream and honeycomb	9
Cornish Dark & Stormy Sticky Toffee Pudding (v) Rum raisins, toffee sauce and Cornish vanilla ice cream <i>For every pudding we sell we donate 25p to Fishermen's Mission charity</i>	11
Baileys & Cream Panna Cotta Smoked salted caramel sauce and espresso chocolate crumb	12

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, soybeans, tree nuts, peanuts, fish, shellfish or wheat.

DESSERTS

Warm Plum Crumble Pudding (vg)
Salted caramel and vanilla ice cream

10

Baked Chocolate Brownie (v)
Salted caramel sauce, Cornish vanilla ice cream and
honeycomb

9

Cornish Dark & Stormy Sticky Toffee Pudding (v)
Rum raisins, toffee sauce and Cornish vanilla ice cream
*For every pudding we sell we donate 25p to Fishermen's
Mission charity*

11

Baileys & Cream Panna Cotta
Smoked salted caramel sauce and espresso chocolate crumb

12

AFTER DINNER DRINKS

Baileys
Tia Maria
Taylors

5
6
4

Irish Coffee
Espresso Martini
Passionfruit Martini

7.5
11
11

HOT DRINKS

**CHECK OUT OUR CAKE CABINET FOR
TODAY'S SELECTION OF TASTY TREATS**

Espresso 3.4 Flat White 3.9 Latte 4
Cappuccino 4 Mocha 4.5 Americano 3.6
Hot Chocolate 4.4 Special Hot Chocolate 5.3
Iced Americano 3.6 Iced Latte 4.4 Iced Mocha 4.9
Tea 3.2 Infusions 3.5 Ask your server for varieties
Alternative Milks & Syrups + 0.6

S H A R K S F I N

M E V A G I S S E Y

SUNDAY ROAST

Low & Slow Cornish Beef 23

12 Hour Roasted Pork Belly 23

Chicken Supreme 23

Served with rich red wine & beef gravy, Yorkshire pudding, sausage meat stuffing, rosemary & garlic roasted potatoes, cauliflower cheese, roasted root vegetables, seasonal greens & swede and carrot mash

Lentil & Mixed Nut Roast (vgo) 20

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

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S H A R K S F I N

M E V A G I S S E Y

FESTIVE SET MENU

30pp Two Courses | 37pp Three Courses

Available for lunch & dinner throughout the festive season
Pre-order required for groups of 12+ guests

*** STARTERS ***

Salt & Pepper Calamari
Roasted garlic & chive aioli

Roast Parsnip Soup (vgo)
Harissa honey, hazelnut & sage dukkah,
watercress oil

Turkey & Brie Croquettes
Cranberry dipping sauce, crispy sage

Cornish Scallops
Supplement +3.5
Garlic and parsley butter, samphire, pangratatto

*** MAINS ***

Turkey Ballotine
Apricot & sage pork stuffing, pigs in blankets, creamed
spinach, Brussels sprouts & leeks, cranberry gravy and
dauphinoise potatoes

Grilled Salmon Loin
Leek, Brussels sprouts & spinach gratin, slow-roasted
tomatoes and dauphinoise potatoes

Creamy Burrata & Roasted
Butternut Squash (v)
Smoked almond & rocket pesto, dressed tomato, crispy
basil, served with seaweed salt fries

*** DESSERTS ***

Warm Plum Crumble Pudding (vg)
Salted caramel and vanilla ice cream

Baked Chocolate Brownie (v)
Salted caramel sauce, Cornish vanilla ice cream
and honeycomb

Cornish Dark & Stormy Sticky Toffee Pudding (v)
Rum raisins, toffee sauce & Cornish vanilla ice cream

Baileys & Cream Panna Cotta
Smoked salted caramel sauce and espresso
chocolate crumb

Allergies & 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, soyabeans, tree nuts, peanuts, fish or shellfish.