

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.



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.

SHARKFIN

MEVAGISSEY

LIGHT BITES

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

STARTERS

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

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

FROM THE LAND & SEA

Turkey Ballotine	24
Apricot & sage pork stuffing, pigs in blankets, creamed spinach, Brussels sprouts & leeks, cranberry gravy and dauphinoise potatoes	
Prawn Linguine	26
Pan-fried tiger prawns, cream, white wine, sun-dried tomatoes, spinach & basil, herb crumb, Parmesan & baked garlic ciabatta	
Grilled Salmon Loin	26
Leek, Brussels sprouts & spinach gratin, slow-roasted tomatoes and dauphinoise potatoes	
Creamy Burrata & Roasted Butternut Squash (v)	21
Smoked almond & rocket pesto, dressed tomato, crispy basil, served with seaweed salt fries	
12-Hour Smoked Pork Belly	26
Sticky cider & apple BBQ glaze, pickled cabbage and fries	
Add Garlic & Parsley Buttered Prawns + 4.5	
Slow-Braised Beef Cheek	28
Dauphinoise potatoes, roasted carrots, stout & onion gravy and crispy shallots	
Fish & Chips	23
Cornish IPA battered catch of the day, chips, homemade mushy peas and tartare sauce	
Swap for Cornish IPA Battered Celeriac (vg)	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	19
Beef patty, cheese, shredded lettuce, shack sauce	
Blackened or Battered Fish Burger	20
Cornish white fish, house slaw, remoulade	
Crispy Brie & Mushroom Burger (v)	20
Melting brie, cranberry relish, aioli, gem lettuce and pickles	

SEAFOOD BOWLS

SERVED WITH FRIES & DA BARA BAKERY BREAD

Winter Seafood Stew	27
Cornish fish, St Austell Bay mussels, spinach, prawns, white wine & lobster butter sauce	
St Austell Bay Mussels	26
Grade A Mussels from the local bay	
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)	10
Salted caramel and vanilla ice cream	
Baked Chocolate Brownie (v)	9
Salted caramel sauce, Cornish vanilla ice cream and honeycomb	
Cornish Dark & Stormy Sticky Toffee Pudding (v)	11
Rum raisins, toffee sauce and Cornish vanilla ice cream	
<i>For every pudding we sell we donate 25p to Fishermen's Mission charity</i>	
Baileys & Cream Panna Cotta	12
Smoked salted caramel sauce and espresso chocolate crumb	

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Smoked salted caramel sauce and espresso chocolate crumb

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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

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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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