SHARKSFIN

MEVAGISSEY

LIGHT BITES

Olives (vg) 4.5

House Bread (v) 6
Seasonal butter

STARTERS

Charlestown Bay Scallops 3 for 14 | 6 for 26
Garlic & parsley butter, pangrattato

Salt & Pepper Calamari 11
Lime & black pepper aioli, chilli, spring onion & coriander

Wild Mushroom Arancini (v) 9.5
Roasted garlic aioli, parmesan & crispy basil

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

Crispy Chicken Tenders 10
"Buffalo Hot" with blue cheese dressing, celery
"Sticky BBQ" with pickled chilli, coriander

Roast Parsnip Soup (vgo) 9.5
Harissa honey, hazelnut & sage dukkah, watercress oil and Da Bara bread

TACOS ALL 18

2 FLOUR TORTILLAS WITH JALAPEÑO MAYO, PICKLES, PICO DE GALLO AND FRIES

Choose from:

Chilli BBQ Pork Belly
Crispy Shrimp *with bang bang sauce*
Blackened or Fried Fish *with garlic aioli*
Fried Crispy Courgette (vg)

FROM THE LAND & SEA

Whole Roasted Plaice 24
Braised leeks, crushed potatoes, cider & wholegrain mustard cream, samphire served with a green salad

Prawn Linguine 25
Pan-fried tiger prawns, sun-dried tomatoes, cream, spinach & basil, white wine, herb crumb & parmesan, baked garlic ciabatta

Grilled Lemon Sole Fillets 26
Leek & spinach gratin, slow-cooked tomatoes & dauphinoise potatoes

Roasted Delica Pumpkin Linguine (vg) 21
Roasted delica pumpkin, sun-blushed tomato & basil sauce, toasted hazelnuts, crispy basil & garlic crumb

Fish & Chips 23
Cornish IPA battered catch of the day with chips, homemade mushy peas & tartar sauce

Cornish IPA Battered Celeriac (vg) 19

12-Hour Smoked Pork Belly 26
Sticky cider & apple BBQ glaze, fresh apple, pickled fennel & watercress salad, pickled chilli & fries

Add Garlic & Parsley Buttered Prawns +4.5

Seafood Chowder 27
Smoked lardons, tiger prawns, Cornish mussels, sweetcorn & new potatoes in a white wine and cream sauce, served with Da Bara bread

CORNISH MUSSELS

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

SIGNATURE BURGERS

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

Add Smoked Bacon +2.5 | Onion Rings +2

Sharky's Cheeseburger 19
Beef patty, Gouda cheese, pickled red onion, shredded lettuce, shack sauce

Crispy Spiced Lentil Burger (vg) 18
Lentil & vegetable patty, shredded lettuce, sriracha aioli, crispy onions

Buffalo Chicken Burger 19
Crispy coated buttermilk chicken, house slaw, Buffalo hot sauce, blue cheese aioli

Blackened or Battered Fish Burger 20
Cornish white fish, house slaw, remoulade

SIDES

Fries (vg) 5
Spicy Fries (vg) 5.5
Garlic Bread (v) *add cheese +1* 6
Dauphinoise Potatoes (v) 7
Seaweed Salt Onion Rings & Aioli (vgo) 7
Seasonal Green Salad (v) 6
Mixed leaves, herbs & house dressing

DESSERTS

Warm Plum Crumble Pudding (vg) 10
Salted caramel & vanilla ice cream

Baked Chocolate Brownie (v) 9
Cornish vanilla ice cream, caramel sauce & honeycomb

Baileys & Cream Panna Cotta 12
Espresso chocolate crumb, brown butter oat biscuit

Dark & Stormy Sticky Toffee Pudding 11
Rum raisins, toffee sauce & Cornish vanilla ice cream

For every Dark & Stormy Pudding we sell, we donate 25p to the Fishermen's Mission charity.

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.

BREAKFAST

BLT 9.5
Toasted brioche, aioli & hash brown bites
Add Egg +1.5

Granola Bowl (vg) 10
Seasonal fruits, yoghurt, maple syrup & toasted seeds

Bacon & Cornish Egg Roll 9
Toasted brioche, hash brown bites

The Sharksfin Full 17
Sausages, smoked streaky bacon, two fried eggs, hash brown bites, BBQ beans, slow-roasted tomatoes, roasted mushroom & toast

The Sharksfin Plant (vg) 16
Scrambled tofu, slow-roasted tomato, falafel, roasted mushrooms, hash brown bites, smoky beans & toast

HOT DRINKS

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

Espresso 3.40 Flat White 3.90 Latte 4.00
Cappuccino 4.00 Mocha 4.50 Americano 3.60
Hot Chocolate 4.40 Special Hot Chocolate 5.30
Iced Americano 3.60 Iced Latte 4.40 Iced Mocha 4.90
Tea 3.20 Infusions 3.50 *Ask your server for varieties*
Alternative Milks & Syrups + 0.60

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MEVAGISSEY

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POST - DINNER TIPPLES

Baileys	5.00	Irish Coffee	7.50
Tia Maria	6.00	Espresso Martini	11.00
Taylors	4.00	Passionfruit Martini	11.00

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SHARKSFIN
MEVAGISSEY

SUNDAY ROAST

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 23

LENTIL & MIXED NUT ROAST (vgo)

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

20

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MEVAGISSEY

LUNCH SPECIALS

SERVED MONDAY - SATURDAY
FROM 12PM - 3PM

The Fisherman's Catch 15
Beer-battered catch and tiger prawns with salt & pepper calamari, tartare sauce & lemon served with fries

Sardines On Toast 14
Cornish butterflied sardines, tomato salsa, spinach & basil on toasted ciabatta

St Austell Bay Mussels & Fries 16
St Austell Bay mussels, white wine, shallots, Cornish cream & lemon served with fries

RUSTIC CIABATTA ROLLS

YOUR CHOICE OF FILLING, SERVED WITH SEAWEED FRIES

Bang Bang Prawns 14
Gem lettuce, cucumber, avocado, Atlantic prawns and lemon

Cornish Deli Beef 14
Kilhallon Farm sliced beef, Gouda cheese, red onion, dijon aioli, pickles

Fresh Battered Catch 16
Beer-battered catch, lettuce, tartare sauce & lemon served with fries

Harissa Pumpkin & Feta (v) 14
Tomato salsa, cucumber and spinach

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