



STARTERS

MACKERAL PATE £6.95

Fresh seasoned smoked Mackerel blended with lemon juice cream cheese and herbs

LIME & CHILLI TIGER PRAWNS £8.95 (gf)

Pan fried shell on Tigers with hints of garlic, chili & lime

GOATS CHEESE (V) £6.95

Grilled with Candied Walnuts & diced beetroot on micro greens

BABY BACK RIBS (gf) £6.95

Slow cooked in our sticky sauce served with sesame seeds & red chili.

MEAT

All steaks are sourced from the west country & selected by our head chef for quality and taste. Served with Cono Sur chunky chips, grilled vine tomatoes and field mushroom

STEAK ON A STONE (gf)

Prime chunk of fillet steak served on a hot Granite stone for you to cook just how you like - Add tiger prawns £5.95
7*oz £22.95 / 9*oz £27.95

RIB EYE STEAK 10oz* (gf)

Perfectly marbled with an amazing mix of taste and tenderness £27.95

BARNESLEY CHOP (gf)

8oz Double lamb chop, char grilled to medium, red wine & mint Jus with todays Sides £21.95

ULTIMATE SURF & TURF *

7oz fillet steak, ½ lobster, Cono Sur Chips, tomato, Mushroom £34.95

DAILY SPECIAL

Your server will inform you of any steak specials
Add Whisky & pepper sauce, Bearnaise, or blue cheese sauce £2.95

SHARER

Enjoy the best of both worlds with this steak & Seafood feast

THE "BOATYARD PLATTER"

Main course for 2 £69.95

Whole Cornish lobster, 10 oz premium Prime Rib eye steak, Sticky Ribs, chili & lime Tiger prawns & fries

SEAFOOD

Our Seafood is sourced from the finest local, trusted suppliers and we celebrate the Best of Cornish wherever possible

SEAFOOD MIX GRILL (gf)

½ lobster, Fillet of salmon & mussels with todays Sides £34.95

LOBSTER LINGUINE

Lobster, prawns & salmon in chefs creamy white wine sauce with a hint of chili served with linguine £24.95

MOULES MARINERE (gf op)

Local Porthilly mussels cooked in white wine & cream & served in the pot with bloomer & fries £15.95

HAKE

Grilled Hake, Chorizo, green salsa verde drizzle with today's sides £22.95

DAILY FISH SPECIAL

Your server will inform you of today's daily fish special.

VEGGIE / VEGAN

SUMMER SALAD

Citrus cous cous, leaves, tomato, avocado, carrot, onion & corn (v) (vg) £10.95 add Chicken £12.95 or Salmon £14.95

WILD MUSHROOM LINGUINE

(V) (VG)

Wild mushrooms in a vegan madeira cream sauce with al dente linguine £10.95

SIDES

Padron peppers £3.95 - Garlic bread 2.95 - Onion rings 2.95 - Olives 2.95 - Fries 2.95 - Halloumi sticks 5.95

DESSERTS

CHOCOLATE BROWNIE (gf)

Delicious brownie served with vanilla ice

ETON MESS SUNDAE (gf)

Vanilla ice cream, chunks of meringue, fresh berries, strawberry sauce £6.95

TIRAMISU

A Classic espresso based Italian dessert £6.95.

CHEESE BOARD

A selection of cheeses, biscuits & chutney £8.95

PLEASE SPEAK TO A MEMBER OF THE TEAM IF YOU HAVE ANY FOOD ALLERGIES

(gf) = Gluten free / (v) = Vegetarian / (vg) = Vegan

If you have a food intolerance, please speak to a member of the team *pre cooked weight