

STARTERS

PORTHILLY OYSTERS WHEN AVAILABLE, ENQUIRE OR BOOK AHEAD

1 OYSTER £4.25

6 OYSTERS £22.50

12 OYSTERS £40

SERVED WITH SHALLOT VINEGAR

SEAFOOD CHOWDER £15

CREAMY SEAFOOD BROTH WITH FRESH FISH AND SHELLFISH,
CELERY, ONION, PARMESAN, POTATO, BACON & FOCACCIA BREAD

HAND ROLLED GARLIC AND HERB WOOD FIRED PIZZA 12 “ £11 VG

ADD BURRATA £9, CHEDDAR & MOZZARELLA £3, VEGAN CHEESE £3

CREAMY BURRATA AND TOASTED FOCACCIA £12 V

WITH YOUR CHOICE

OLIVE OIL, BALSAMIC OR BASIL PESTO

SALAD LEAVES

ANTIPASTO MEATS AND CHEESE PLATTER - FOR 1 - £17, FOR 2 £33

A SELECTION OF CURED MEATS - CHORIZO, SERRANO HAM & MILANO SALAMI,
CORNISH CHEESE, RED ONION CHUTNEY, PICKLED GHERKINS & FOCACCIA BREAD

ADD BURRATA £9

TOMATO AND PESTO BRUSCHETTA £10 VG

RED ONION, TOMATO, FRESH BASIL AND HOMEMADE PESTO ON TOASTED FOCACCIA

ANCHOVY & STRACIATELLA CHEESE BRUSCHETTA £14

TOMATO, ROCKET, LOCALLY PRODUCED STRACIATELLA, ANCHOVIES
ON TOASTED FOCACCIA

SWEET AND SPICY CRISPY GINGER BEEF £14

BEEF, FRESH GINGER, GARLIC, SPRING ONION, SESAME SEEDS WITH MIXED SALAD
LEAVES

WOOD FIRED ROASTED SARDINES - £12,

ROASTED IN OUR WOOD FIRED OVEN WITH GARLIC & PARSLEY BUTTER,
WHITE WINE & FRESH HERBS, MIXED LEAVES & FOCACCIA BREAD

WHITEBAIT WITH GARLIC MAYO £10

LIGHTLY BREADED WHITEBAIT WITH MIXED SALAD LEAVES

CHILLED CREVETTES, LEMON MAYO WITH SALAD LEAVES £11

WITH FOCACCIA

ST AUSTELL BAY MOULES MARINIERE - £13.50

STEAMED LOCAL MUSSELS IN GARLIC BUTTER, RED ONION,
WHITE WINE, PARSLEY SERVED WITH FOCACCIA BREAD

TEMPURA BATTERED CALAMARI £11.50

LIGHT AND CRISPY WITH MIXED SALAD LEAVES AND LEMON MAYO

LOCAL SCALLOPS £15.00
when available

PAN SEARED LOCAL ST AUSTELL BAY SCALLOPS IN LEMON,
GARLIC AND PARSLEY BUTTER, FOCACCIA AND MIXED LEAF SALAD

SEAFOOD DISHES

BOUILLABAISSSE FOR 1 £30 / FOR 2 £58

OUR SAM'S SIGNATURE DISH SINCE 1987
MIXED WHITE FISH, CREVETTES, TIGER PRAWNS, CALAMARI,
ST AUSTELL BAY MUSSELS, HOMEMADE ROUILLE, CROUTONS & FOCACCIA BREAD
ADD 2 SCALLOPS £5 ADD 4 SCALLOPS £10

WOOD FIRED OVEN ROASTED SARDINES £ 22

SARDINES WITH GARLIC BUTTER, FRESH HERBS, SEA SALT,
WHITE WINE, MIXED LEAVES AND FOCACCIA BREAD
GF ON REQUEST

ST AUSTELL BAY SCALLOPS £ 28

when available due to weather conditions
PAN SEARED IN LEMON, PARSLEY AND GARLIC BUTTER SERVED
WITH FOCACCIA BREAD AND MIXED LEAVES

SEAFOOD LINGUINI £26

TIGER PRAWNS, SALMON AND WHITE FISH, ST AUSTELL BAY MUSSELS
BACON, ONION AND DILL IN A CREAMY GARLIC SAUCE WITH PARMESAN

SAM'S SEAFOOD FEAST FOR 1 £ 34 / FOR 2 £ 65

FIRE ROASTED SEASONED SARDINES, TEMPURA TIGER PRAWNS, GARLIC CREVETTES,
ST AUSTELL BAY MOULES MARINIÈRE, TEMPURA CALAMARI, SERVED WITH
MIXED LEAVES, LEMON MAYO AND FOCACCIA BREAD.

ADD GARLIC SCALLOPS 2 £5 / 4 £10

MOULES MARINIÈRE £ 24.00

LOCAL ST AUSTELL BAY MUSSELS COOKED IN WHITE WINE, GARLIC,
RED ONION, PARSLEY & SERVED WITH FOCACCIA BREAD

ADD ADDITIONAL CREVETTES £8

LOCAL CORNISH LOBSTER

WHEN AVAILABLE - MARKET PRICE

LOCAL ST AUSTELL BAY LOBSTER COOKED SIMPLY IN GARLIC HERB BUTTER
SERVED WITH FRIES AND MIXED LEAF SALAD

MEAT AND VEGETARIAN

10oz SIRLOIN STEAK (GF) £ 34.00

SEASONED KITTOW'S 10oz SIRLOIN STEAK, MARINATED WITH FRESH HERBS AND GARLIC, SERVED WITH GARLIC BUTTERED MUSHROOM, FRIES AND MIXED LEAF SALAD

ADDITIONAL SAUCE - CORNISH BLUE CHEESE OR PEPPERCORN £ 3.50

SURF 'N' TURF (GF) £ 42.00

SEASONED 10oz SIRLOIN STEAK MARINATED IN FRESH HERBS AND GARLIC, PAN FRIED GARLIC CREVETTES, SERVED WITH FRIES, MIXED LEAF SALAD, GARLIC BUTTERED MUSHROOM AND SEA SALT

ADD CORNISH BLUE CHEESE OR PEPPERCORN SAUCE £3.50

ADD

1/2 LOBSTER WITH HERB AND GARLIC BUTTER

WHEN AVAILABLE, AT £ MARKET PRICE

TENDER BELLY PORK CASSOULET £24

SLOW COOKED BELLY PORK, BUTTER BEANS, CHORIZO, BACON LARDONS & FRESH HERBS

SAM'S 1987 RECIPE LASAGNE £20

A FAVOURITE DISH SINCE OPENING IN 1987
MADE THE SAM'S WAY

SERVED WITH MIXED LEAF SALAD AND GARLIC FOCACCIA

WILD MUSHROOM LINGUINI V £18

ALSO AVAILBLE NON VEGAN

HOMEMADE PESTO, PAN FRIED LOCAL MUSHROOMS IN GARLIC VEGAN BUTTER, RED ONION, VEGAN CREAM, ROCKET AND PINENUTS

ADD

CHICKEN BREAST £9

TIGER PRAWNS £9

SALADS

CAESAR SALAD £17

ROMAINE LETTUCE, SMOKEY BACON, PARMESAN, GARLIC CROUTONS
DRESSED WITH A HOMEMADE CAESAR AND ANCHOVY DRESSING
ADD CHICKEN £9

GREEK SALAD £17

ROMAINE LETTUCE, OLIVES, LOCALLY PRODUCED FETA, RED ONION, TOMATO,
CUCUMBER, WITH AN OREGANO AND OLIVE OIL DRESSING

NICOISE SALAD £17

ROMAINE LETTUCE, LOCAL ST EWE EGG, OLIVES, CAPERS, ANCHOVIES,
GREEN BEANS, NEW POTATO, TOMATO AND HOMEMADE VINAIGRETTE
FRESH TUNA £10

THE BEACH SALAD (GF) £14

A MIXED LEAF SALAD, OLIVES, RED ONION, CUCUMBER,
CHERRY AND SUN-DRIED TOMATO, PEPPER PEARLS, PINE NUTS,
DRESSED WITH OUR OWN VINAIGRETTE

ADD

TIGER PRAWNS £9

PAN FRIED SEASONED HALLOUMI £6

BURRATA £9

STRACIATELLA CHEESE LOCALLY MADE £9

CHICKEN £9

SIDES

FOCACCIA BREAD £4.00

GLUTEN FREE AVAILABLE ON REQUEST

FOCACCIA SERVED WITH BALSAMIC & OLIVE OIL £5.00

MARINATED OLIVES £7

FRIES £5.00

TRUFFLE FRIES WITH PARMESAN £7.00

MIXED SIDE SALAD £7.50

BURRATA £9

ARTISIAN PIZZAS

FRESH SOURDOUGH, HAND ROLLED AND TOPPED WITH OUR OWN RECIPE TOMATO AND LIGHT HERB SAUCE, FRESH TO ORDER FROM OUR WOOD FIRED OVEN

ADD BURRATA TO ANY PIZZA FOR ADDITIONAL £ 9

GARLIC & HERB PIZZA £11 WITH MIXED CHEESE £14

MARGHERITA £16 (V)

HOMEMADE TOMATO SAUCE, MOZZARELLA & CHEDDAR MIX, FRESH BASIL

PEPPERONI £18.00

HOMEMADE TOMATO SAUCE, PEPPERONI, MOZZARELLA & CHEDDAR MIX

VEGETARIAN - £18.00 (V)

MIXED CHEDDAR & MOZZARELLA ON A TOMATO BASE, SUN DRIED TOMATO, RED ONIONS, OLIVES, PEPPER PEARLS AND GARNISHED WITH FRESH ROCKET

4 CORNISH CHEESE £19.00 (V)

HOMEMADE TOMATO SAUCE, WITH A GENEROUS MIX OF LOCAL CORNISH YARG AND BLUE CHEESE, MOZZARELLA & SMOKY CHEDDAR

SERRANO HAM, STRACIATELLA CHEESE AND HOT HONEY £19

HOME MADE TOMATO BASE, MOZZARELLA AND CHEDDAR MIX, CHILLI FLAKES, SERRANO HAM, PEPPER PEARLS AND HOT HONEY DRIZZLE

HOT MEAT £19.50

HOMEMADE TOMATO SAUCE BASE WITH A MIX OF CHORIZO, MILANO SALAMI, SERRANO HAM, PEPPERONI, MIXED CHEESE, JALAPEÑOS, RED ONION & PEPPER PEARLS

GOATS CHEESE £19

HOME MADE TOMATO BASE, MOZZARELLA AND CHEDDAR MIX, RED ONION, SUN DRIED TOMATOES, OLIVES, CARAMELISED RED ONION CHUTNEY AND GOATS CHEESE, GARNISHED WITH ROCKET

WILD FUNGHI AND BLUE CHEESE £18

GARLIC WHITE SAUCE BASE, FRESH HERBS, LOCAL MUSHROOMS, ROASTED GARLIC, BLUE CHEESE AND ROCKET

NAPOLI £19

HOME MADE TOMATO SAUCE, MOZZARELLA AND CHEDDAR MIX, ANCHOVIES, CAPERS, OLIVES AND BASIL

PIZZA ADD ON /SIDES

GLUTEN FREE BASE - NOT SUITABLE FOR COELIAC £2

EXTRA MEAT TOPPINGS

SERRANO, SALAMI, CHICKEN, PEPPERONI, CHORIZO

£2.00 EACH

EXTRA CHEESE £3

SIDE SALAD £7.50

BURRATA £9

STRACIATELLA CHEESE £6

EXTRA VEGETABLE TOPPINGS £1.50

DESSERTS

HOME MADE STICKY TOFFEE PUDDING £9
CARAMEL SAUCE, VANILLA BEAN ICE CREAM

HOMEMADE TIRAMISU £9
MADE BY SAM

SALTED CHOCOLATE TORTE WITH BERRY AND CREAM £9

BOOZY CITRUS SORBET £10
GF WITH NO AMERETTI
WITH A LIMONCELLO SHOT AND AMARETTI BISCUIT

BEACH BOCCA SHARER FOR ONE £11, FOR TWO £21
CHOCOLATE AND VANILLA ICE CREAM LAYERED WITH
CHOCOLATE BROWNIE, WHIPPED CREAM, MARSHMALLOWS,
CHOCOLATE SAUCE, MERINGUE CRUMB AND CHOCOLATE FLAKE

AFFOGATO £10
VANILLA BEAN ICE CREAM SERVED WITH A SHOT OF AMARETTO,
AN ESPRESSO AND AMARETTO CRUMB
GF NO AMARETTO CRUMB

THE 1987 ORIGINAL SAM'S RECIPE SUMMER BERRY PUDDING £9
SERVED WITH CREAM

KIDS MENU

UNDER 10 YEARS

HOMEMADE TEMPURA CHICKEN GOUJONS AND FRIES £11

CHEESE AND TOMATO PIZZA £10
EXTRA TOPPINGS £1.00

BATTERED FISH GOUJONS AND FRIES £11

BEEF LASAGNE & FRIES £12

TOMATO & CHEESE LINGUNE £9

MOULES AND FRIES £11

WHITEBAIT AND FRIES £10



CHOCOLATE BROWNIE AND ICE CREAM £6

BEACH BOCCA £6
MIXED ICE CREAM, STRAWBERRY SAUCE,
MARSHMALLOWS AND SPRINKLES

SALTED CARAMEL PROFITEROLES £6
WHIPPED CREAM

COCKTAILS

HUGO SPRITZ £11

ELDERFLOWER LIQUER, PROSECCO, SODA, LIME & MINT

APEROL SPRITZ £11

APEROL, PROSECCO, SODA AND AN ORANGE SLICE

CAMPARI SPRITZ £11

CAMPARI AND PROSECCO

LIMONCELLO SPRITZ £12

PROSECCO AND LEMOCELLO

ELDERFLOWER FIZZ £11

ELDERFLOWER LIQUER, PROSECCO, LEMON JUICE

MOJITO £11

LIME, BACARDI, MINT, BROWN SUGAR, LIME JUICE
CLOUDY APPLE JUICE

NOJITO £8

NON ALCOHOLIC MOJITO

SEE OUR FROZEN COCKTAILS ON SPECIALS - SUMMER ONLY

LIMONCELLO £4.75

BRANDY COURVOISER £5.50

WHISKEY FAMOUS GROSE £4.25

BAILEYS £4.75

COINTREAU £4.75

PORT £6.00 100ML

SAM'S OWN VODKA £6.25

ON ICE WITH LIME

COFFEE

IRISH COFFEE £10

BAILEYS COFFEE £10

ESPRESSO £3.50

CAPPUCCINO £3.95

AMERICANO £3.50

LATTE £3.75

BURCHILL TEA £3.25

EARL GREY / BREAKFAST / GREEN

/PEPPERMINT/ CHAMOMILE /FRUIT

SAM'S IS AVAILABLE TO HIRE EXCUSIVELY FOR EVENTS AND WEDDINGS

ENQUIRE WITH THE MANAGER OR EMAIL

BEACH@SAMSCORNWALL.CO.UK