

STARTERS/TAPAS

FRESH GARLIC & HERB WOOD FIRED PIZZA (DF) £8.95

ADD MIXED CHEESE (CHEDDAR & MOZZARELLA) £2

CHARCUTERIE (GF) £8.95

A SELECTION OF CURED MEATS INCLUDING : CHORIZO, PARMA HAM & MILANO SALAMI, RED ONION MARMALADE, GHERKINS, SALAD LEAVES & BREAD

SAM'S RECIPE FISH SOUP £6.95

OUR ORIGINAL RECIPE OF 1988, SERVED WITH PARMESAN, HOMEMADE ROUILLE AND CROUTONS. A TRUE SAM'S CLASSIC.

SOFT SHELL CRAB (DF) £8.95

TEMPURA BATTERED WHOLE CRAB WITH SWEET CHILLI DIP & MIXED LEAVES. A REAL DELICACY.

HOT CREVETTE PRAWNS (GF) £7.95

HOT WHOLE PRAWNS DRIPPING IN HOMEMADE GARLIC BUTTER, SERVED WITH FOCACCIA BREAD

SARDINES (GF) £7.95

DELICIOUS WHOLE SARDINES ROASTED IN THE WOOD FIRED OVEN WITH GARLIC, LEMON, FRESH HERBS & BUTTER. SERVED WITH MIXED LEAVES & FOCACCIA BREAD. A SAM'S FAVOURITE.

HOMEMADE SMOKED MACKEREL PATE - £6.95

SERVED WITH GOOSEBERRY & ELDERFLOWER CHUTNEY, TOASTED CIABATTA & MIXED LEAVES.

LIGHTLY BATTERED CALAMARI £7.95

SERVED WITH MIXED LEAVES, CUCUMBER, & DILL SALAD WITH LEMON MAYO

OVEN COOKED BELLY PORK BITES £6.95

LIGHTLY BATTERED BELLY PORK MARINATED IN TERIYAKI SAUCE, SLOW ROASTED OVERNIGHT IN THE WOOD FIRED OVEN.

ST AUSTELL BAY, MOULES MARINIÈRE (GF) - £9.50

STEAMED LOCAL CORNISH MUSSELS IN GARLIC, RED ONION, WHITE WINE, BUTTER & PARSLEY SAUCE. SERVED WITH FOCACCIA BREAD FOR ALL THAT LEFT OVER DELICIOUS SAUCE.

GOATS CHEESE CROSTINI (V,GF) £7.75

GOATS CHEESE BLENDED WITH SUN BLUSHED TOMATO, BASIL & ROASTED GARLIC. FINISHED WITH RED ONION MARMALADE, TOASTED PINE NUTS, MIXED LEAVES & BALSAMIC GLAZE

SEAFOOD TRIO FOR 2 (GF) £17.95

SMOKED SALMON, HOMEMADE MACKEREL PÂTÉ, CREVETTES,, ANCHOVIES SERVED WITH SALAD LEAVES, CIABATTA, LEMON MAYO & GOOSEBERRY CHUTNEY

SIDES / LIGHT BITES

SEA SALT FOCACCIA BREAD, BALSAMIC & OLIVE OIL - £3.95

OLIVES - £3.95

FRIES £3.95

MARINATED ARTICHOKE HEARTS - £3.95

HUMMUS AND CIABATTA - £5.95

MIXED LEAVES SALAD - £4.75