

# 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 AND SUN-DRIED TOMATO OIL

**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

**WOOD FIRED ROASTED SARDINES - £12,**

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

**WHITEBAIT WITH GARLIC MAYO £10**

LIGHTLY BREADED WHITEBAIT WITH MIXED SALAD LEAVES

**CHILLED CREVETTES, LEMON MAYO WITH SALAD LEAVES £11**

WITH FOCACCIA

GF ON REQUEST

**ST AUSTELL BAY MOULES MARINIERE - £13.50**

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

GF ON REQUEST

**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

**SWEET AND SPICY CRISPY GINGER BEEF £14**

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

## SEAFOOD DISHES

### **BOUILLABAISSE 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 IN A CREAMY ONION, DILL AND 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 PORTOBELLO 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 PORTOBELLO 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, BUTTERBEANS, 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**

**CROUTONS £2**

## 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**

**PEPPERCORN OR BLUE CHEESE SAUCE £3.50**

**BURRATA £9**

# WOOD FIRED STONE BAKED ARTISAN 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 AND CAMELISED RED ONION CHUTNEY, GOAT 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 £9

EXTRA VEGETABLES £1.50

# DESSERTS

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

**HOMEMADE TIRAMISU £9**  
MADE BY SAM

**CHOCOLATE TORTE WITH BERRY COULIS AND CREAM £9**

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

**BEACH BOCCA SHARER FOR ONE £11, FOR TWO £21**  
**SAMS ULTIMATE DESSERT**  
CHOCOLATE AND VANILLA ICE CREAM LAYERED WITH  
CHOCOLATE BROWNIE, WHIPPED CREAM, MARSHMALLOWS,  
CHOCOLATE SAUCE, MERINGUE CRUMB AND FLAKES.

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

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

## KIDS MENU

**HOMEMADE TEMPURA CHICKEN GOUJONS AND FRIES £11**

**CHEESE AND TOMATO PIZZA £10**  
EXTRA TOPPINGS 60P

**BATTERED FISH GOUJONS AND FRIES £11**

**CHICKEN CEASAR SALAD £12**

**MUSSELS AND FOCACCIA BREAD £11**

**WHITEBAIT AND FRIES £10**



**CHOCOLATE BROWNIE AND ICE CREAM £6**

**BEACH BOCCA £6**  
MIXED ICE CREAM, STRAWBERRY SAUCE,  
MARSHMALLOWS, 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**

**BRANDY**

**WHISKEY**

**BAILEYS**

**COINTREAU**

**PORT**

**SAM'S OWN VODKA**

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**