

LUNCH

Please see the board for daily specials

SMALL PLATES

Freshly baked island rosemary and Cornish sea salt focaccia, sourdough and wholemeal rolls (v/vo) 10
extra virgin olive oil, 12-year balsamic & unsalted butter

Curried St Austell Bay mussel and smoked salmon gratin 16
parsley and garlic crumb, parmesan, toasted sourdough

Hell Bay classic bouillabaisse, freshly baked bread 18

Cornish sea salt and pepper crispy squid 16
sumac, parsley and gremolata, saffron aioli

Cannellini bean houmous and charred broccoli bruschetta (v/vo) 15
chilli & toasted almonds

Homemade soup of the day, freshly baked bread (v/vo) 12

LARGE PLATES

Cornish ale battered fish and chips 22
crushed peas, homemade tartare sauce

Hell Bay beef burger 23
toasted bun, BBQ beef brisket, tomato, gherkin, baby gem, cheddar, mayonnaise, chunky chips

Cauliflower tandoori flatbread (v/vo) 19
pickled red onion, cucumber, Scilly Chilli hibiscus and chipotle sauce, coconut yoghurt mint raita

Hell Bay classic bouillabaisse, freshly baked bread 27

SALADS

Fennel, blood orange and beetroot (v/vo) 16
caraway seed, goat's cheese

Roasted aubergine, chickpea and quinoa (v/vo) 16
sesame miso dressing

SANDWICHES

White, granary or gluten-free bloomer served with salted crisps

Handpicked Cornish crab meat 22

Dry cure bay and juniper back bacon, lettuce and tomato 15

Cornish brie, rocket, red pepper and tomato salsa (v) 15

Sweet potato falafel, houmous and avocado (v/vo) 15

SIDES

Sautéed new potatoes, Hell Bay rosemary sea salt (v/vo) 7

Chunky chips (v/vo) 6

Curly kale, smoked seaweed butter (v/vo) 6

Chicory, baby gem, rocket & feta salad (v/vo) 8
balsamic, honey & ginger dressing

Please let us know about any food allergies or intolerances on ordering