

# 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*

St Ives smoked mackerel paté 14  
*Cornish beetroot, watercress, sourdough cracker*

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*

Hell Bay classic bouillabaisse, freshly baked bread 27

Crispy parmesan gnocchi (v) 22  
*peas, capers, feta, mint*

Pearl barley tagine, Scilly Chilli chipotle and hibiscus cauliflower, minted coconut yoghurt (vo) 22

## SALADS

Heritage tomato and Cornish strawberry (v/vo) 16  
*feta, croutons, pesto, 12 year aged balsamic*

Tresco courgette slaw, pickled Cornish gooseberries (v/vo) 15  
*sesame miso dressing*

## SANDWICHES

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

Handpicked Cornish crab meat 22

Chargrilled chicken caesar, smoked bacon, anchovy, lettuce 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

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

Chunky chips (v/vo) 6

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