



THE FISH HOUSE

FISTRAL

SHARING BOARDS FOR 2

Our homemade Focaccia with olive oil and balsamic	£3.95	Selection of Seafood crab cakes, prawns, squid and mackerel escabèche with fresh focaccia	£14.95	Baked Camembert with rosemary, garlic, cornichons and beetroot chutney with fresh focaccia (v) <i>(allow 15 minutes)</i>	£13.95
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OPEN SANDWICHES

Homemade fish fingers with tartar sauce and mixed leaf salad	£8.50	Cornish crab (white crab meat) with mayonnaise and rocket	£10.95	King prawns with marie rose sauce and baby gem salad	£7.95
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LIGHT LUNCHES / STARTERS

Sea bass panzanella Tuscan bread salad with tomato, olives and capers	£8.50/£16.50	Moules frites cooked in a classic French style with onion confit, garlic, white wine, flat leaf parsley served with fries	£8.50/16.50	Crispy fried squid served with a Greek salad and aioli	£7.95
Tiger prawns with garlic and chilli served with focaccia and mixed leaf	£7.95	Grilled half shell scallops with ginger, garlic black beans, soy and sesame oil	£8.50	Fritto Misto prawn, bass, hake and squid with a chilli dipping sauce	£7.95

MAIN COURSES

Indian fish curry with basmati rice, dahl, kachumba, raita salad and poppadom	£15.95	Roasted hake fillet with spring greens, beer and crisp pancetta with new potatoes	£16.95	Seafood linguine tiger prawns, mussels and cod with chilli, garlic and tomato	£15.50
Tortiglioni tomato, courgette, chilli, mozzarella and parmesan (v)	£12.95	220gms Rib eye steak 28 day dry aged Scottish Highland beef with a black pepper sauce served with hand cut chips	£19.50	Fish and Chips beer battered with tartar sauce and hand cut chips	£10.50

SIDES

Hand cut chips	£3.20	Roasted garlic & rosemary potatoes	£3.50	Seasonal vegetables	£3.50
Fries	£2.95	Marinated olives	£3.50	Mixed leaf salad with mustard dressing	£3.95

We cannot guarantee the absence of traces of nuts or other allergens. Please advise a member of staff if you have any particular dietary requirements

