

Our unique first floor restaurant overlooking the harbour



THE CAPTAINS TABLE

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THE SLOOP

open 6pm



STARTERS

Smoked Duck Salad with Cucumber Ribbons, Spring Onion, Cashews and a Plum Dressing £5.95

Sloop Smokies – Arbroath smoked Haddock in a Mornay Sauce topped with Parmesan Shavings served with Soldiers £5.95

St Ives Bay Crab salad presented on a bed of seasonal baby leaves with Wasabi Mayonnaise on the side £6.95

Egg fried Calamari with Chilli Aioli £5.95

Basket of Homemade Breads and dipping Oils £3.95

MAINS

Roasted canon of new season's Lamb with Black Pudding, minted Pea Puree and wild Garlic Potato Cakes £14.95

Caramelised Belly Pork on Bok Choy and roasted sweet potato with seared king scallops, pork crackling salad and sticky tamarind sauce £14.95

Fillet of Prime Westcountry Beef cooked to your taste served on Bubble and Squeak Rosti with wild Mushrooms and Gruyere stuffed Vine Tomatoes £15.95

Oven-roasted Hake with a Rosemary, Basil and Pistachio Crust served on Nantarrow Cheese creamed potato drizzled with a light Garlic Butter £13.95

Monkfish and Prawn Curry made to an authentic Thai recipe with Coconut Milk, Peppers, Red Onion, Green Chillies, Lemon Grass and fresh Lime Juice £14.95

Chicken Saltimbocca – Scallopini of Chicken Breast with Prosciutto and Sage, pan-fried with Garlic and White Wine served with Garlic Mash and Green Beans £14.95

Turbans of locally caught Lemon Sole stuffed with a Crayfish and Prawn Mousse served with a warm potato salad and lime, Ginger and Lemongrass Butter £13.95

Lobster a l'Americaine – Half a prime Cornish Lobster cooked with Shallots, Garlic, Tarragon and Thyme. Flamed in Cognac and served with fragrant Basmati Rice £17.95

COMPLIMENTARY SIDES you choose whatever you like

Roasted Carrots and Baby Beetroot with Moroccan Spices

Butter braised Savoy Cabbage with Nutmeg

Mushrooms, Bacon and Leeks julienne

Balsamic roasted Parsnips with Thyme

Sautéed new Potatoes with Shallots

Hand-cut Chips with Rosemary and Sea Salt

DESSERTS

Rhubarb and Oat Crumble with warm Brandy Custard and Rhubarb Jelly £5.95

Old fashioned Treacle Tart with homemade Vanilla Ice Cream and Ginger Syrup £5.95

Café Gourmand – a Chocolate, Tangerine and Baileys Trifle and a Lemon Mousse served with an Espresso and Chocolates handmade in St Ives £5.95

Cornish Cheeses – St Enddellion Brie, Cornish Yarg, Gevric Goat's Cheese and Olde Smokey served with Biscuits, Grapes sliced green Apple £6.95

FROM THE BAR

Cockburn's Fine Old Ruby Port £2.25 Taylors Late Bottled Vintage Port 2003 £2.95

Warres Otima 10 yr Tawny Port £3.50 Brown Brothers Late Harvest Orange Muscat and Flora Desert Wine £3.25

Courvoisier V.S.O.P. £2.25 Remy Martin V.S.O.P. £2.95 Corona £2.95 San Miguel £2.95 Magners £3.45

Soft Drinks Spirits Draught Beers

BEVERAGES

Freshly Ground Coffee £1.80 Cappuccino £1.85 Espresso £1.55 Latte £1.85 Earl Grey Tea £1.50

Liqueur Coffee ~ Jamesons, Tia Maria, Amaretto £3.25

RESERVATIONS ADVISABLE enquire at the bar or call 01736 796584