



CHILLED CLASSIC

Trio of Shucked Oysters – Served 'au naturel'

Crayfish Tails
Smoked Salmon
Smoked Mackerel
Whole Locally Caught Dressed Crab
½ Dozen Tiger Prawns

£60 per person
£30 per person supplement for Dinner inclusive guests

HOT CLASSIC

Trio of Shucked Oysters – Served 'au naturel'

Local Mussels Marinere
Trio of Scallops
½ Dozen Tiger Prawns
Tempura Battered Fish
Calamari

£60 per person
£30 per person supplement for Dinner inclusive guests

Why not add a half or whole Locally Caught Lobster to your Hot or cold sea food platter?

LOBSTER & WHOLE CRABS

(Available June – September)

Half or whole Locally Caught Lobster served either, 'au naturel', Garlic Butter, or Thermador
With Buttered New Potatoes, Seasonal Salad or Vegetables.

Whole Cornish Cracked Crab served with salad, fresh bread and Fries.

Price on arrangement

Between October and May, Lobster can be arranged, however, pricing will be on arrangement, please speak to our reception team who will happily liaise with our chef and his suppliers on your behalf.

THE NEPTUNE

(For two to share)

4 Shucked Oysters – Served 'au naturel'

Whole Locally Caught Dressed Crab
Whole Locally Caught Lobster
½ Dozen Tiger Prawns
Crayfish Tails
Mussel Marinere
Smoked Mackerel
Caviar

£70 per person (Based on 2 people sharing)
£40 per person supplement for Dinner inclusive guests (Based on 2 people sharing)

OYSTERS

Freshly Shucked Local Oysters served with a choice of:

Parsley & Lime Dressing
Shallot & Red wine Vinegar
Chilli & Coriander Dressing
Tempura with Pickled Cucumber
'au naturel' with Lemon Wedge

Half a dozen £18.00

OUR BESPOKE SEAFOOD PLATTERS ARE A CELEBRATION OF THE WONDERFUL SEAFOOD AVAILABLE TO US ON THE SOUTH CORNISH COAST.

All our Seafood Platters are served with Buttered New Potatoes, Freshly Baked Bread, Lemon Mayonnaise, Tabasco, Seasonal Salad or Vegetables.

Please note that we require **24 Hours'** notice for all seafood platter orders.