

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

We have a wide selection available below, however if there is something that you prefer, which is not featured, then please let us know and we will try our best to source it from our carefully selected, sustainable and local suppliers. Please be advised that prices may vary to seasonality and market availability.

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

SEAFOOD PLATTER MENU

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

CHILLED CLASSIC

Trio of Shucked Oysters – Served 'au naturel'

Prawns
Smoked Salmon
Smoked Mackerel
Whole Locally Caught Dressed Crab
½ Dozen Langoustines

£55 per person
£25 per person supplement for Dinner inclusive guests

DELUXE CHILLED CLASSIC

(Available June – September)

Trio of Shucked Oysters – Served 'au naturel'

Whole Locally Caught Dressed Crab
Prawns
Smoked Salmon
Smoked Mackerel
½ Dozen Langoustines
Half Locally Caught Lobster

£65 per person
£35 per person supplement for Dinner inclusive guests

LOBSTER

(Available June – September)

Whole Locally Caught Lobster
Served either, 'au naturel', Garlic Butter, Hot Chilli & Lime, or Thermador
With Buttered New Potatoes, Seasonal Salad or Vegetables.

£POA per person
£POA per person supplement for Dinner inclusive guests

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.

HOT CLASSIC

Trio of Shucked Oysters – Served 'au naturel'

Local Mussels Mariniere
Trio of Scallops
Tiger Prawns
Tempura Battered Fish
Whole White Bait

£55 per person
£25 per person supplement for Dinner inclusive guests

The Neptune
(For two to share)

4 Shucked Oysters – Served 'au naturel'

Whole Locally Caught Dressed Crab
Whole Locally Caught Lobster
½ Dozen Langoustines
Prawns
Mixed Clam Mariniere
Smoked Mackerel
Caviar

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

OYSTERS

Freshly Shucked Local Oysters
Served with either:
Baked Chorizo, Chilli & Coriander
Garlic Butter & Parmesan
Spring Onion, Soy & Cucumber
Spicy Virgin Mary
'au naturel' with Lemon Wedge

4 Oysters £9.00
8 Oysters £18.00

