

PILCHARDS CAFÉ

FOR THE TABLE

Grilled Coombeshead Sourdough, Whipped Smoked
Cods Roe £7.50

Porthilly Oysters, Iced Jalapeño, Dill £4.75 each

Mix Marinated Cornish Olives £4.50

Grilled Padron Peppers £6.50

SMALL PLATES

Grilled Red Prawns, Garlic & Chilli £14.95

Open fired Octopus, Red Pepper, Coriander £16.70

Raw Cornish Gurnard, Fermented Grapefruit, Cucumber, Hazelnut £12.40

Buttermilk Chicken Thighs, Gochujang Glaze £12.50

South West Beef Tartare, Aged Balsamic, Parmesan £15.50

Porthilly Mussels, Thai Green Curry £15.50

OPEN FIRE SHARING PLATES

Whole Day Fish, Herb Butter £ market price

St Ives Lobster, XO Butter, Pickled Vegetable
£24.50/£49

12oz Rare Breed Pork Chop, Chimichurri £29

750g Beef Rib, Café de Paris, Beef Fat Onions £89.50

VEGETARIAN

Soy Glazed Aubergine, Thai Green
Curry, Coriander £12.50

Smoked Burrata, Isle of Wight
Tomatoes, Basil £16.50

Charred Local Asparagus, Shallot &
Mint Dressing, Cornish Yarg £13.95

SIDES all at £6.50

Koffman Fries, Kombu seasoning

Roasted Cornish Potatoes, Garlic & Thyme

Isle of Wight tomatoes, Basil

BBQ Tenderstem Broccoli

Asian Slaw, Chilli, Coriander

TO FINISH

Strawberry Eton Mess, Vanilla Soft Serve
Ice Cream, Meringue £11.50

Double Chocolate, Vanilla Soft Serve Ice
Cream, Chocolate Brownie Crumble
Chocolate Sauce £11.50

Amaretto Affogato, Vanilla Soft Serve Ice
Cream, Espresso Coffee £12.50

Chocolate Parfait, Salted Caramel,
Passionfruit Sorbet £12.50

Baked Camembert, Truffle Honey,
Sourdough Crisps £12.50

Our dishes may contain allergens, please inform our team if you have any specific dietary requirement.