

Summer Sundays at Housel Bay



Sunday 9th June, 2024

STARTERS & SHARERS

Cadgwith crab, pickled fennel, wild garlic mayo, toasted focaccia £14
Our Picpoul de Pinet Duc du Morny goes perfectly with shellfish, slightly perfumed with ripe melon on the nose.

Burrata with white peach, balsamic & rocket, croutons £12

Fried chicken wings, red chilli, ginger & garlic sauce, coriander, lime £14

Pan fried scallops, ginger & parsley butter, kale £16

Lemongrass & coconut mussels, toasted focaccia £14

MAINS

Half Roasted Lobster,
garlic & parsley butter, triple cooked chips, fennel & chilli salad £30

Retallacks' Dry-aged Flat Iron Steak,
tomato, feta & chickpea salad, sweet potato & roasted garlic wedges £28
our oaky and full-bodied Rioja is an excellent choice for this hearty & flavourful dish

Housel Bay Beef Burger,
bacon jam, monterey jack, smoked paprika mayo, lettuce, tomato & gherkin,
triple cooked chips £16

Chargrilled Halloumi,
beetroot, apple & pomegranate, mixed leaves, pickled carrot & quinoa £14

PUDDINGS

Steamed summer berry pudding, vanilla & amaretto custard £9

Salted caramel panna cotta, dark chocolate & peanut £8

Sticky toffee pudding, vanilla ice cream & butterscotch sauce £8
Finish with a glass of Campbells, Muscat with a freshly brewed Cornish coffee

SUNDAY, FUNDAY

Why not kick off with a delicious aperitivo, choose from our Monterey Helford Gin & Navas Garden tonic (£8.50), Housel Negroni (£12) or a Kir Royal (£13.50)

Please inform a member of staff of any intolerances or allergies and we will do everything we can to cater for you, however we cannot guarantee an environment completely free from allergens and therefore trace elements may still be present. Shellfish may contain shell.