

Amélie

WHILE YOU WAIT

*Marinated olives – orange
& thyme (Ve) 3.5

Single half shell scallop, garlic and chive (gf*) 3.5

*Devilled whitebait, caper mayonnaise 6 / 9

Crab claws, garlic butter (gf*) market price

Caprese stack – Tomato, mozzarella, basil,
virgin oil (V, gf*) 5.5

*Mushroom and thyme arancini (V) 5

*Smoked Salmon Crostini 6.5

Blistered padron peppers (Ve, gf*) 5

*Cornish mackerel, carta di musica 6

Chilled crevettes, lemon, saffron aioli (gf*)
(5) 12 (10) 21

Crispy salt and pepper squid, saffron aioli (gf)
6 / 9

Taster boards, choose from the above*
(3) 15 (6) 28

PIZZETTES

Spiced lamb, spring onion and mint yoghurt 8

Zucchini, feta & lemon (V) 6.5

Sicilian aubergine; pesto, rocket and pine nuts (Ve) 7

Bianca; smoked salmon, spring onion, horseradish,
crème fraîche 8

Chef's pizzette board (all four) 22

ON THE SIDE

Rosemary sea salt fries (V, gf*) / Cornish new
potatoes, mint, sea salt (V, gf*) 3

Charred gem & sweet pea buttered salad (V, gf*) /
Bread and oil (Ve) / Griddled vegetables (V, gf*) 3.5

House salad 4

TO FOLLOW

Fritto misto, seasoned fried fish, prawns, squid,
leaves, aioli 12

Cornish crab and pea risotto, chilli oil, dressed
pea shoots (gf*) 15

Today's whole baked fish, lemon herb bouquet
(gf*) POA (see board)

Cornish pot steamed mussels with:

Classic cream, white wine & garlic or

Cider, bacon & shallot (½kg 12 / 1kg 18)

Chicken saltimbocca, Parma-ham, sage butter
lemon, warm Tuscan tomato salad (gf*) 13

Hand cut sirloin steak, confit mushroom, rocket
salad, seasoned fries (gf*) 19.5

Courgette, basil & chickpea fritters, Tuscan
tomato salad with balsamic (gf*, V) 12

Spaghetti alla Puttanesca, capers, olives, herbs,
tomato & virgin oil 12

House slow cooked BBQ baby back ribs, leaves,
seasoned fries 13.5

DESSERTS

Crema Catalana, fruit compote, shortbreads 5.5

Cheese and biscuits, chutney, grapes 7.5

Affogato 4.5

Tiramisu 5.5

Consuming raw seafood or shellfish may increase your risk of
foodborne illness, especially if you have certain medical conditions.
Allergy statement: Menu items may contain or come into contact
with milk, eggs, wheat, peanuts, tree nuts, soy, fish, corn, sesame,
mustard, celery, shellfish and sulphites. If you have any dietary
requirements, please ask a member of staff.