

Amélie

WHILE YOU WAIT

Marinated Gordal olives <i>(ve, gf)</i>	6
Selection of artisan bread, butter, balsamic and oil <i>(v/vea)</i>	7
Marinated roquito peppers, sundried tomatoes and feta <i>(v, gf)</i>	6.5
Hummus, grissini <i>(ve, gfa)</i>	6
Oysters au natural (each) <i>(gf)</i>	4.75
Padron peppers, lime, seaweed salt <i>(ve, gf)</i>	6.5
Sharing platter: Gordal olives, marinated roquito peppers, sundried tomato and feta, hummus, grissini, artisan bread, butter, balsamic and oil <i>(v)</i>	22

TO START

Hummus, crispy onions, chilli oil, artisan bread <i>(ve, gfa)</i>	7
Olive, sundried tomato and caper bruschetta <i>(ve, gfa)</i>	7
Cornish mackerel pâté, spring onions, horseradish, pickled cucumber, crostini <i>(gfa)</i>	8
Wild mushroom arancini, chive crème fraîche <i>(v)</i>	9
Salt and pepper squid, spring onions, chilli, aioli <i>(gf)</i>	8
Butterflied king prawns, garlic, cream, chilli, toasted artisan bread <i>(gfa)</i>	9
Beetroot, edamame, asparagus and rocket salad, toasted seeds, orange and cumin dressing <i>(ve, gf)</i>	8
Caprese salad, mozzarella, beefsteak tomato, basil oil, micro basil <i>(v, gf)</i>	8
Cornish sardines, olive oil, chermoula <i>(gf)</i>	8
Cornish mussels, garlic, cream, artisan bread <i>(gfa)</i>	9

TO FOLLOW

Amélie bouillabaisse, traditional style fish broth, bread, rouille <i>(gfa)</i>	18
Fritto misto, seasoned fried fish, whole tiger prawns, salt and pepper squid, aioli, seasoned fries <i>(gfa)</i>	18
Pea, asparagus and mint risotto, parmesan crisp <i>(v)</i>	16
Cornish mussels, garlic, cream, artisan bread <i>(gfa)</i>	18
Porthleven fish dish, fillet of fresh local fish, lemon and garlic potatoes, roasted cherry tomatoes <i>(gf)</i>	MP
Whole baked day boat fish, mixed leaf salad, crispy capers <i>(gf)</i>	MP
Surf and turf, Cornish bavette steak, whole tiger prawns, café de Paris butter, seasoned fries <i>(gf)</i>	28
Linguine puttanesca, lightly spiced tomato sauce, olives, capers, tarragon crumb <i>(ve)</i>	15
Amélie burger, double stacked beef and pork patties, crystal beer bun, tomato relish, lettuce, red onion, gherkin, seasoned fries <i>(gfa)</i>	15
Add Monterey Jack cheese, smoked bacon, or Cornish blue cheese (each)	2

ON THE SIDE

Little gem and pea salad, toasted seeds <i>(ve, gf)</i>	4.5
Lemon and garlic roasted new potatoes, seaweed salt, butter <i>(vea, gf)</i>	4
Tenderstem, asparagus, parmesan, crispy onions <i>(vea, gf)</i>	5
Fries <i>(ve, gf)</i>	5
Seasoned fries	3.75

FROM THE PIZZA OVEN

12" pizza, Italian tomato and herb base, grated mozzarella, topped with:

Classic margherita, basil oil, rocket <i>(v)</i>	13
Amélie taste the med: whole burrata, courgette ribbons, olives, basil oil <i>(v)</i>	16
Spicy beef, salami, pepperoni, roquito peppers	14
Goats cheese, chilli honey, rocket, basil oil <i>(v)</i>	14
Amélie seafood pizza: squid, prawns, mussels, chilli oil	15

*gluten free bases and vegan options available upon request

TO FINISH

Chocolate brownie, clotted cream, coulis <i>(gf)</i>	7
Limoncello posset, shortbread biscuit, candied peel	7
Morello cherry and pistachio cheesecake	7
Orange polenta cake, pistachio crumb, vanilla crème fraîche <i>(gf)</i>	7
Affogato: ice cream, shortbread biscuit, shot of espresso	5
Add Disaronno	3.5
Selection of ice creams/sorbets <i>(vea)</i>	
1 scoop 3.5 / 2 scoops 6 / 3 scoops 8	

KIDS

Mini mussels, seasoned fries <i>(gf)</i>	7
Pea, asparagus and mint risotto <i>(v)</i>	7
Tomato or pesto pasta <i>(v)</i>	6
Seasoned fried fish pieces, fries, peas <i>(gf)</i>	7
Mini margherita or pepperoni pizza	7
Amélie burger and fries <i>(gfa)</i>	7
Kids chocolate brownie, vanilla ice cream <i>(gf)</i>	5
Ice cream/sorbet	3.5

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, gluten, peanuts, tree nuts, soya, fish, sesame, mustard, celery, molluscs, crustaceans, lupin and sulphites. If you have any dietary requirements, please ask a member of staff.

