

# MAIN MENU

We pride ourselves on using only locally sourced produce wherever possible. Many of our menu items are available to buy from our Deli Shop just behind the Restaurant  
The majority of our Fish is landed in Mevagissey, Looe or right here just yards away on the Quay  
Vegetarian (some Vegan), Gluten Free or Gluten Free alternative available  
are denoted by V and G throughout the menu

**It is important that you advise of any food intolerance prior to ordering**

All our dishes are prepared from fresh ingredients and cooked to order

**NO HIDDEN EXTRAS**

Our Meals are all served complete, but you are welcome to add extra Side Orders

## APPETISERS

Sit back, relax and order some Appetisers with your drinks while we prepare your meal

Warm Flatbread with Olive Oil and Balsamic Dip V 3.95      Keith's Marinated Olives GV 3.95

## STARTERS Also see the Seafood Menu

### LAMB KOFTAS

Cornish Lamb Koftas with Coriander and Chilli with Yoghurt Mint Dip and warm Flatbreads G 7.95

### BAKED BRIE

Baked Baby Cornish Trevilly Brie with Cranberry Port Compote and Saffron Toast V 7.50

### COD FRITTERS

Cod Loin Goujons in our Cornish Skinners Ale Batter with Caper Mayonnaise dip 7.50

### GARLIC MUSHROOMS

Baked Garlic Mushrooms with Parsley and Cream, glazed with Cornish Yarg GV 6.95

### SUN BLUSH TOMATO HUMMUS

Keith's Sunblush Tomatoes blended with Fresh Hummus and served with warm Pitta 6.95

### ANTI PASTO SALAMI

Deli Farm's Cornish Salami, Bresaola and Lamb Prosciutto with Piquanté Peppers and Olives G 8.95

### ANTI PASTO VEGETERANIO

Brie, Camembert, Goats Cheese, Sunblush Tomatoes, Artichoke, Piquanté Peppers and Olives GV 8.50

### WRECKERS FISHCAKES

Cod, Smoked Haddock and Salmon Fishcakes with Capucine Capers and Pearl Onions G  
Starter 7.95 or Main with House Salad 12.95

### CHEF'S CHICKEN LIVER PATÉ

Served with Parmesan and Red Onion Toast and Healey's Scrumpy Chutney 7.95

### BREADED WHITEBAIT

dusted with Cornish Seaweed Sea Salt and served with Tartar Dip  
Starter 7.95    Main with House Salad 14.95

## **FISH** many of our Seafood and Fish starters are also available as main courses

**WRECKERS FAMOUS FISH AND CHIPS** Large Cod Fillet in Cornish Ale Batter, Chips and Mushy Peas **13.95**

**ROASTED LOCAL COD FILLET** with Sweetcure Bacon, Broccoli and Garlic Champ Potatoes **G 16.50**

**CORNISH SEABASS FILLET** Wilted Spinach, Butternut Squash, Artichoke and Sunblush Tomato **G 17.50**

**TRIO OF FRESH FISH PASTA** Fresh Cod, Smoked Haddock, Salmon in a Creamy Velouté **G 13.50**

### **CATCH OF THE DAY**

Selection of today's local Fish Fillets, Wreckers Fish Cake and Provençal Vegetables **G 18.50**

**CORNISH SEABASS & KING PRAWNS** with Lemon Thyme, Saffron Potatoes and Sugar Snap Peas **G 17.95**

## **STEAKS** Choose one of our 28 day aged Prime Cornish Steaks

**80Z SIRLOIN STEAK** 21.95

or **80Z FILLET STEAK** 25.95

Both served with a Choice of :

Dauphinoise Potatoes and Seasonal Vegetables **G**

OR Chunky Chips with Field Mushroom and Tomato **G**

OR Mixed Salad, with Coleslaw **G**

and includes Sauce on the side:

**Blue Cheese** Stilton and Port **G**

**Peppercorn** Cracked Black Pepper and Cream **G**

**Diane** Mushroom, Brandy and Mustard **G**

## **OUR BURGERS**

**WRECKERS CLASSIC DIRTY BURGER** Two Kittows Cornish pure Beef Patties stacked with Sweetcure Bacon, Cheddar, Tomato, Iceberg Lettuce, Mayo and Skinny Fries or House Salad with Coleslaw **13.95**

**SOUTHERN FRIED CHICKEN BURGER** Chicken Breast Fillets deep fried in our own special Crumb with Cheddar, Iceberg lettuce, Mayo and Skinny Fries or House Salad with Coleslaw **13.95**

**PULLED PORK** Our own pulled Pork with Cheddar, sticky Bourbon Sauce, Iceberg Lettuce, Mayo and Skinny Fries or House Salad with Coleslaw **13.95**

## **MEAT**

**CHICKEN SALSA** Pan Fried Chicken Breast topped with mild Tomato Salsa and melted Mozzarella served with Sweet Potato Fries and Garlic Mayo **G 16.95**

**LAMB TRIO** Braised Rump, Marinated Cutlet & Kofta with Fondant Potato and Spring Greens **G 19.95**

**PORK FILLET** Sage and Onion gravy, Roast Baby Potatoes and Seasonal Vegetables **G 17.95**

## **VEGETARIAN**

**BEEF AND BEAN BURGER** Our own recipe Veggie Burger with Cheddar, Tomato, Crisp Lettuce, Mayo and Skinny Fries or House Salad with Coleslaw **V 13.95**

**BAKED AUBERGINE STEAKS** with Artichokes and Sunblush Tomatoes, topped with, melted Cornish Goats Cheese and served with Sweet Potato Fries **VG 13.95**

**TORTELLI DI ZUCCA** Delicious Roasted Pumpkin and Amaretti Pasta Parcels with Sage and Butter Sauce, Cracked Black Pepper and Vegetarian Parmesan **V 11.50**

**POMODORO PASTA** with Sunblush Tomatoes, Basil, Tomato Provençal Sauce and Vegetarian Parmesan Cheese **GV 7.00/14.00** gluten free available

## **SIDE ORDERS**

Chunky Chips **3.00** Skinny Fries **3.00** Sweet Potato Fries **3.95** Garlic Bread **3.50** Onion Rings **3.50**  
House Salad **3.95** Green Salad **3.00** Seasonal Vegetables **3.50** Buttered Mash **3.50** New Potatoes **3.00**

# DESSERTS

## RASPBERRY MERINGUE MESS

Crushed Meringue with Raspberry Coulis, Clotted Cream and Chocolate Drizzle **G 6.95**

## MOCHA AMARETTI SUNDAE

Amaretti Macaroons with Chocolate Brownie Ice Cream, drizzled with Espresso Coffee and Chocolate sauce, topped with Clotted Cream **6.95**

## LEMON POSSET

Our Chef's fabulous fresh Lemon Posset served Raspberry Coulis and Shortbread **G 6.95**

## MANDARIN CREPES

Our Warm Crepes served with Mandarins, Cointreau Drizzle and Vanilla Bean Ice Cream **6.95**

## HONEYCOMB CRUNCH

Cinder Toffee and Chocolate crushed with Honeycomb Ice Cream and Clotted Cream **G 6.95**

## STICKY TOFFEE PUDDING

Chef's Traditional Sticky Toffee Pudding finished with Vanilla Bean Ice Cream **6.95**

## BELGIAN WAFFLES

Warm Sweet Belgian Waffles topped with Chocolate Brownie Ice Cream and Raspberry Coulis **6.95**

## TRIO OF CORNISH ICE CREAM

Simply Cornish Ice Cream. Choose any combination of 3 Scoops  
Vanilla Bean, Honeycomb Crunch, Chocolate Brownie, Strawberry, Salted Caramel and Clotted Cream **6.95**

## FRESH HAND BAKED CORNISH PATISSERIE

Please see our Cake Chiller for today's selection **G 6.95**

Served with a choice of Clotted Cream, Cornish Ice cream or Dairy Custard

# CORNISH CHEESE BOARD **8.95**

A selection of 6 Cornish Cheeses served with Wafers (Gluten Free available) and Apple Chutney

**CORNISH BRIE** from Trevilley Farm in St Endellion, a deliciously mild and creamy with a melting smooth texture made using full fat Cornish Milk and Double Cream. **VG**

**YARG** fresh Lemony Crumbly Cheese famously wrapped in Nettle leaves from Pengreep Dairy at Ponsanooth. As the Cheese matures the edible nettle rind imparts a delicate mushroom flavour and develops its unique bloomy white appearance. **VG**

**CORNISH BLUE** a truly artisan handmade cheese made with milk from Bodmin Moor. It is dry salted by hand before being left to mature for 12 weeks, producing a smooth rich buttery flavour. **VG**

**GEVRIK** soft full fat Goats Milk Cheese produced at Trevarrian on the North Cornish Coast described as having a clean fresh taste with a wonderful nutty flavour. **VG**

**CORNISH CAMEMBERT** also from Trevarrian, handmade by the Gaylard family. It is a full flavoured rich and creamy soft cheese with a tangy taste. **VG**

**DAVIDSTOW CHEDDAR** one of Britain's most popular Cheeses since 1951. Made to a traditional recipe creating a strong yet well-rounded flavour with a slight crunch and crumbly texture. **VG**

**CLASSIC AFFOGATO** A Double Espresso served with a ball of Vanilla Ice Cream **4.00**

**LIQUEUR COFFEES** all **6.95**