



**Allergy & Intolerance Information:** Some of our food and drink may contain allergens. Please ask a member of staff for more details and they will be able to assist you.

## COCKTAILS / G&T's

**Aperol Spritz** 8.50  
Aperol, prosecco, orange.

**Elderflower French 75** 8.50  
Gin, elderflower, sparkling wine, lemon juice.

**Classic Negroni** 8.50  
Gin, Campari, red vermouth.

**Kir Royale** 8.50  
Blackberry liqueur, sparkling wine.

**Espresso Martini** 8.50  
Vodka, coffee liqueur, espresso coffee.

**Cornish Garden** 8.00  
St Ives Gin, Sea Buck garden tonic, elderflower, lime.

**Berry Collins** 8.00  
St Ives Super Berry Gin, limecello, Sea Buck berry tonic, lime.

**Summer Spritz** 8.00  
St Ives Blood Orange Gin, Martini Fiero, Sea Buck dry tonic, orange.

**St Ives Original Gin** 6.50  
With Sea Buck classic tonic and fresh lime.

**St Ives Super Berry Gin** 6.50  
With Sea Buck berry tonic and fresh mint.

**St Ives Blood Orange Gin** 6.50  
With Sea Buck classic tonic, orange and lemon.



## SMALL PLATES

**Porthilly Oysters** (each) 3.50  
Shallot vinegar.

**Seared Scallop** (each) 3.75  
Squash & sage puree, candied Parma ham.

**Shell On King Prawns** 8.50  
Chilli, garlic & lime butter.

**Salt & Pepper Squid** 7.50  
Asian dipping sauce.

**Whitebait** 6.95  
Roast garlic aioli.

**Local Sardines On Toast** 6.75  
Salsa verde.

**Smoked Haddock Fishcake** 6.95  
Spinach, hollandaise sauce.

**Beetroot Cured Local Hake** 7.95  
Pickled beetroot.

**Sticky Sesame Beef Skewers** 7.50  
Asian salad.

**Lamb Kofta** 7.50  
Mint yoghurt dip.

**Beer Battered Halloumi** 7.25  
Pea puree, tartare sauce.

**Beetroot Bhaji** 6.50  
Cucumber, mint & yoghurt.

**Roasted Root Vegetables** 5.50  
Rosemary & thyme.

**Pan Fried Purple Sprouting Broccoli** 4.95  
Chilli, garlic & almonds.

**Heritage Tomato Salad** 5.50  
Red onion, mint & basil.

**Roasted Beetroot Salad** 5.75  
Toasted pine nuts & rocket.

## SIDES

**Marinated Olives** 3.50

**St Ives Bakery Bread & Garlic Aioli** 3.50

**Homemade Chips** 3.50

**Garlic & Rosemary Roasted New Potatoes** 3.50

## MAINS

**Local Hake Fillet** 15.95  
Squash fondant, stir fried greens, star anise beurre blanc.

**Beer Battered Fish & Chips** 12.95  
Tartar sauce, mushy peas.

**Cornish Mackerel Fillets** 14.95  
Celeriac & fennel puree, parsley mash, fennel salad.

**Crab Linguine** 14.00  
Local crab, chilli, garlic, lemon.

**Fish Pie** 13.50  
Local fish, smoked haddock, prawns, parmesan mash.

**St. Ives Bay Lobster** 27.50 / 49.95  
Buttered new potatoes, salad, aioli.

**Mussels & Chips** 12.95  
Local mussels mariniere, homemade chips.

**Seafood Chowder** 8.95  
Crispy bacon, St Ives Bakery bread.

**Cornish Fillet Steak** 27.95  
Crushed potatoes, purple sprouting, béarnaise sauce.

## DESSERTS

**Chocolate Torte** 6.00

**Sticky Toffee Pudding** 6.00

**Selection of Cornish Ice Creams** 6.00

**Vanilla Creme Brûlée** 6.00

## WHITE WINE

	Region	175ml	250ml	Bottle
Grillo Ca di Ponti	Italy	4.50	6.45	18.00
Sentier dans les Vignes Blanc	France	4.95	6.75	19.50
Mas Settearchi Fiano	Italy			23.00
Illusion Chenin Blanc	S. Africa			23.00
Conviviale Pinot Grigio	Italy	5.50	7.80	22.00
Janilas Antilas Vinho Verde	Portugal			23.50
Ormarine Picpoul Selection	France			26.00
Cloud Factory Sauvignon Blanc	N. Zealand	6.25	8.50	26.00
Diez Siglos Verdejo	Spain			26.00
16 Stops Chardonnay	Australia			28.00
Albarino Le Val Orballo	Spain			34.00
Seewinkel Gruner Veltliner	Austria			28.00
Chateau du Coing Muscadet	France			35.00
Godello Mara Martin	Spain			36.00

## RED WINE

	Region	175ml	250ml	Bottle
Nero d' Avola Ca Di Ponti	Italy	4.50	6.45	18.00
Sentier dans les Vignes Rouge	France	4.95	6.75	19.50
Camino de la Cabana Merlot	Chile	4.95	6.95	20.00
Montepulciano d' Abruzzo	Italy			22.00
Stones Throw Shiraz	Australia	5.95	7.95	23.00
Primitivo Villa del Fiori	Italy			25.50
Ontanon Organic Rioja	Spain			30.00
Bottega Vinai Pinot Nero	Italy			35.00
Kaiken Malbec	Argentina			28.00
Tempus 2 Copper Series GSM	Australia			34.00

## ROSE WINE

	Region	175ml	250ml	Bottle
Pez de Rio Rosado	Spain	5.10	6.95	19.50
Farfalla Pinot Grigo Rose	Italy			21.00
Chemin de Provence Rose	France			29.00

## SPARKLING WINE

	Region	Bottle
Prosecco Le Dolce Colline	Italy	9.00 28.50
Prosecco Le Dolce Colline Rose	Italy	28.50
Domaine J Laurens Blanquette de Limoux	France	35.00
Knightor Classic Cuvee Brut NV	Cornwall	48.00
Laurent Perrier Brut NV	France	65.00
Laurent Perrier Rose NV	France	95.00

## BEER & CIDER

*by the bottle*

Estralla Damm	3.95
Peroni Nastro Azzuro	3.95
Tribute Cornish Pale Ale	4.95
Korev Cornish Lager	4.95
Cornish IPA	4.95
West Country Cider	4.95
Becks Alcohol-Free	3.50

## SOFT DRINKS

Cornish Still Mineral Water	3.75
Cornish Sp. Mineral Water	3.75
Coke / Diet Coke	2.95
Lemonade	2.95
Orange / Apple / Cranberry Juice	2.95
Elderflower Presse	3.25
Ginger Beer	3.25



Wines offered by the glass are available as a 125ml measure on request. Please note some vintages are subject to change.

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