



Main Menu

Please see today's Chef's Specials

Surf & Turf

all include your choice of one side order

Wreckers famous Ale battered Cod Fillet

Large portion of Cod deep fried in Cornish Ale Batter
11.95

Chicken Salsa G

Pan Fried Chicken Breast topped with mild Tomato Salsa and melted Mozzarella
14.95

Catch of the Day G

Selection of today's local Fish Fillets with Salmon and Smoked Haddock Fish Cake
16.50

Cornish Lamb Trio G

Braised Rump, Marinated Cutlet & Kofta
17.95

Roasted Cod & Bacon G

Roasted Local Cod Fillet with Sweetcure Bacon
14.50

Pork Escalope

Panko crumbed with Scrumpy Apple Cream Sauce
15.95

Grilled Cornish Seabass Fillet G

with roasted Artichoke and Sunblush Tomato
15.50

Trio of fresh Fish Pasta G

Cod, Smoked Haddock, Salmon in a Creamy Velouté
15.50

add some Surf ...

Pan seared large Cornish Scallops 2.50 each
Whole shell on Tiger Prawns 2.00 each

Seafood Specialities

St Austell Bay Oysters G

Simply shucked and served with Lemon

6 for 15 12 for 28

Or Rockefeller

Baked with Butter, Herbs and Breadcrumbs

6 for 18 12 for 34

Hot and cold Plat de Fruit du Mer G

Raw or Rockefeller Oysters, Cracked Crab Claws, Crevettes, Steamed Mussels and Garlic Tiger Prawns served with Aioli and Crusty Bread

24.95

St Austell Bay Moules Frites G

From the Mussel Beds you can see in the bay Steamed fresh local Mussels three ways with Crusty Bread or Skinny Fries

Marinières White Wine, Garlic & Cream
Thai Kaffir leaves, Lemongrass & Coconut
Provençal Tomato Provençal & White Wine
small 8.00 large 16

Wreckers Seafeast

Mussels as above, Garlic Tiger Prawns, and Crispy Calamari with skinny Fries or Crusty Bread
20.95

Vegetarian & Vegan

Vegan Moussaka VG 13.95

Rich lentil ragu with roasted aubergine topped with creamy bechamel sauce and Vegan Parmesan

Battered Squash Curry VG 11.50

with Spinach, Chickpeas and Jasmine Rice

Pomodoro Pasta VG 9.95

with Sunblush Tomatoes, Basil, Tomato Provençal Sauce and Vegetarian Parmesan Cheese

Add to your Pasta ...

Grilled Haloumi, Chicken, Bacon 2.00 each
Mushrooms, Peppers, Olives,
Courgettes, Artichoke 1.00 each

Steaks

Choose one of our 28 day aged Prime Cornish Steaks

8oz SIRLOIN STEAK G 20 or **8oz FILLET STEAK** G 24

including one choice of side order

add Sauce on the side 2.50

add some Surf...

Blue Cheese Stilton and Port

Pan seared large Cornish Scallops 2.50 each

Peppercorn Cracked Black Pepper and Cream G

Whole Shell on Tiger Prawns 2.00 each

Diane Mushroom, Brandy and Mustard G

Garlic Butter, whipped butter with roasted garlic

Build a Burger So we can create the perfect Burger for you...

Choose your Burger and then add your toppings and sides from the options below

Wreckers Classic Burger G

Kittows 1/4lb 100% Cornish pure Beef Patty

Southern Fried Chicken Burger

Chicken Breast Fillet deep fried in our special Crumb

Fish Burger

Cod Fillet deep fried in our Panko Crumb Blend

Spicy Vegetable Vegan Burger VG

With Coriander, Lemon Grass, Sesame and Red Lentil

BBQ pulled Jackfruit Burger VG

Homecooked pulled Jackfruit with Bourbon Sauce

All Burgers 8.95

includes your choice of one side order

MAKE IT DIRTY!

Extra Beef Patty 2.00 ~ Streaky Bacon 1.00

Mature Cheddar 1.00 ~ Blue Cheese 1.00

Iceberg lettuce ~ Tomato ~ Jalapeños

Gherkins ~ Red Onion ~ Slaw 50P each

FREE FIXINGS

Mayo, Mustard Mayo, BBQ Sauce, Salsa,
Burger Relish, Sweet Chilli, Ketchup

V=vegan option available
G= gluten free option available

You must inform us of any food allergy before you order

We pride ourselves on using only locally sourced produce wherever possible.

Many of our menu items are available to buy from our Deli just behind the Restaurant.

The majority of our Fish is landed in Mevagissey, Looe or right here just yards away on the Quay. Our Mussel Beds are visible in the Bay from our Terrace, our Meat is provided by Kittows Butchers

Side orders

Garlic Bread 3.50

Onion Rings 3.50

Chunky Chips 3.00

Skinny Fries 3.00

Sweet Potato Fries 3.95

Buttered Mash 3.50

Garlic Champ Potatoes 3.50

New Potatoes 3.00

Herbed Couscous 3.00

Seasonal Vegetables 3.50

Roast Butternut Squash 3.50

Wilted Spinach 2.50

Garden Peas 2.50

Mushy Peas 2.50

Baked Beans 2.50

House Salad 3.50

Green Salad 3.50

Coleslaw 2.50

Desserts

all 6.95

Raspberry Meringue Mess **G**

Crushed Meringue with Raspberry Coulis, Clotted Cream and Chocolate Drizzle

Mocha Amaretti Sundae

Amaretti Macaroons with Double Chocolate Ice Cream, drizzled with Espresso Coffee and Chocolate sauce, topped with Clotted Cream

Lemon Posset **G**

Our Chef's fabulous fresh Lemon Posset with Raspberry Coulis and Shortbread

Mandarin Crepes

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

Honeycomb Crunch

Cinder Toffee and Chocolate crushed with Honeycomb Ice Cream and Clotted Cream

Sticky Toffee Pudding

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

Belgian Waffles

Warm Belgian Waffles topped with Double Chocolate Ice Cream and Raspberry Coulis

Trio of Cornish Ice Cream **VG**

Choose 3 Scoops served with Clotted Cream Vanilla Bean, Honeycomb Crunch, Strawberry, Double Chocolate, Salted Caramel

Fresh hand baked Cornish Patisserie **VG**

Please see our Cake Chiller for today's selection with a choice of clotted Cream, Cornish or Vegan Ice cream, or Dairy Custard

Vegan Crème Brulee **VG**

Made with Soya Milk and served with Shortbread

CLASSIC AFFOGATO Double Espresso served with Vanilla Ice Cream **4.00**

LIQUEUR COFFEES all 6.95

CORNISH CHEESE BOARD **8.95**

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

Miss Wenna Artisan crafted Cornish Brie from Curds & Croust, a deliciously mild and creamy with a melting smooth texture made using full fat Cow's Milk

Yarg Fresh Lemony Crumbly Cheese famously wrapped in Nettle leaves from Lynher Dairies

Cornish Blue 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

Miss Muffet Sweet continental style washed curd Cheese with a supple texture and nutty creamy flavour. The edible pink/grey mould rind is peculiar to their maturing room at Whalesborough Cheese in Bude

Cornish smuggler Attractive Farmhouse Cheese from Sue Proudfoot at Whalesborough Cheese with wonderful red marbling and a deep creamy flavour

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