



## PROUD TO SERVE GREAT CORNISH VITTLES

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

Most of our fish and seafood is landed in Mevagissey, Looe or right here on the quay

Vegetarian, Vegan and gluten Free alternatives are denoted by V and G

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

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

### *Bow*

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

Artisan bread with olive oil and balsamic dip **V 3.95**      wreckers marinated olives **GV 3.95**

### *Fore* also see our seafood specialities

#### CLASSIC PRAWN COCKTAIL

Cold water prawns with shredded iceberg lettuce and marie rose sauce **G 7.95**

#### BAKED BRIE

with cranberry compote **GV 7.50**

#### CRISPY SQUID RINGS

in gluten free flour, dusted with spiced salt and cracked black pepper  
and served with tartare sauce dip **G 8.00**

#### CHORIZO AND PATATAS BRAVAS

Smoky chorizo, spring onion and new potatoes with smoked paprika **G 7.95**

#### LOADED NACHOS

with tomato salsa, melted cheese, guacamole, and sour cream **GV 7.50**

#### CRISPY WHITEBAIT

in gluten free flour with tartare sauce dip **G 7.50**

# Main

## *Seafood Specialities* Subject to availability

### **ST AUSTELL BAY OYSTERS**

Simply shucked and served with lemon **G half dozen for 15 or dozen for 28**  
or rockefeller, baked with butter, herbs and breadcrumbs **half dozen for 18 or dozen for 34**

### **HOT AND COLD PLAT DE FRUIT DE MER**

Raw or rockefeller oysters, steamed mussels, chilled cracked crab claws,  
and pan-fried garlic tiger prawns served with garlic mayo and artisan bread or fries **G 24.95**

### **ST AUSTELL BAY MOULES FRITES**

*from the mussel beds you can see in the bay*

**steamed local mussels with artisan bread or skinny fries G**

**Marinieres** with white Wine, garlic, and cream

**½ kilo 9 1 kilo 16**

### **WRECKERS SEA FEAST**

½ kilo of st austell bay mussels steamed with the choices as above,  
pan-fried garlic tiger prawns and salt and pepper crispy squid rings  
served with skinny fries or artisan bread **G 21.95**

## *Fish*

### **WRECKERS FAMOUS FISH AND CHIPS**

Large sustainable fish fillet in gluten free batter served with chips and mushy peas **G 14.00**

### **ROASTED LOCAL COD & BACON**

Cod fillet roasted topped with bacon, on garlic champ potatoes, pea, and herb broth **G 16.50**

### **CORNISH SEABASS FILLET**

Wilted spinach, roast butternut squash, artichoke and sunblush tomatoes **G 17.50**

### **CORNISH COD AND CRAYFISH THERMIDOR**

A delicious pot of fresh local cod and crayfish in a gooey cheese and brandy cream sauce  
served with skinny fries **G 17.95**

### **TRIO OF FRESH FISH PASTA**

Cod, smoked haddock, and salmon in a creamy saffron velouté with penne pasta **G 15.50**

### **MALAYSIAN FISH CURRY**

Lightly spiced mango and coconut curry with cod, salmon, and smoked haddock, served with  
fragrant jasmine rice, poppadum, and mango chutney **G 16.95**

### **CATCH OF THE DAY**

Selection of today's locally caught fish fillets served with a smoked haddock fish cake and  
provençal vegetables **G 16.50**

## *Meat*

### **WRECKERS CLASSIC DIRTY BURGER**

Kittows cornish pure beef patty stacked with bacon, cheddar, tomato, lettuce and mayo with coleslaw and skinny fries or house salad **15.95**

### **CHICKEN SALSA**

Pan fried chicken breast topped with mild tomato salsa and melted cheese served with potato wedges and sour cream dip **G 15.95**

### **8oz FILLET STEAK**

28 day aged cornish prime beef fillet **G 25.95**

Or

### **10oz SIRLOIN STEAK**

28 day aged cornish prime beef sirloin **G 22.95**

*Both served with chunky chips with onion rings, field mushroom and tomato G includes sauce on the side:*

**Peppercorn-** cracked black pepper and cream **G**

**Blue Cheese-** cornish blue and port **G**

**Diane-** mushroom, brandy and mustard **G**

## *Vegetarian*

*all our vegetarian meals are available as a vegan option please ask*

### **SPICY VEGETABLE VEGAN BURGER**

With coriander, lemon grass, sesame and red lentil served with cheddar, tomato, crisp lettuce with coleslaw and skinny fries or house salad **GV 14.95**

### **BUTTERNUT SQUASH CURRY**

With spinach and chickpeas with jasmine rice, poppadum and mango chutney **VG 13.95**

### **CREAMY TRUFFLE AND MUSHROOM RIGATONI**

With tenderstem broccoli, crème fraiche and vegetarian parmesan **VG 12.00**

### **POMODORO PASTA**

Penne pasta with sunblush tomatoes, basil, tomato provençal sauce and vegetarian parmesan cheese with garlic bread on the side **GV 11.95** **gluten free available**

## *Extra Portions*

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

**Chunky chips 4.00** **Skinny fries 4.00** **Garlic bread 3.75** **Onion rings 3.75** **House salad 4.00**

**Green salad 4.00** **Seasonal vegetables 3.50** **Buttered mash 3.50** **New potatoes 3.50**

## *Afters*

### **HAND BAKED CORNISH PATISSERIE CAKES**

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

Served with a choice of clotted cream, whipped cream or cornish ice cream

### **WRECKERS CHOCOLATE BROWNIE**

Our scrumptious Chocolate Brownie with Clotted Cream or Ice Cream **6.95**

### **LEMON POSSET GV**

We're not allowed to take this off the menu! Served with Raspberry Coulis, whipped cream or cornish ice cream **6.95**

### **FRESH CORNISH STRAWBERRIES AND CREAM GV**

A whole punnet of Fresh Cornish Strawberries Served with clotted cream and sugar **6.95**

### **CORNISH DAIRY ICE CREAM**

Choose from Vanilla Bean, Double Chocolate and Fresh Strawberry **6.95**

## *Cheese and Ships Biscuits*

### **CORNISH CHEESE BOARD 6.95**

*A selection of 3 Cornish Cheeses with wafers (Gluten Free available) and Chutney*

**Cornish Brie-** from trevilley farm in st endellion, deliciously mild and creamy with a melting smooth texture **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 **VG**

**Davidstow Cheddar-** one of cornwall's most popular cheeses since 1951. Made to a traditional recipe creating a light crunch and crumbly texture. **VG**

## *Over the Yard Arm*

**PLEASE ORDER AFTER DINNER COFFEE AND LIQUEURS WITH YOUR DESSERTS**