



# THE SARDINE FACTORY RESTAURANT

Summer Garden Spritz £11    Negroni £10    Espresso Martini £12  
Peach Belini £10    Passionfruit Martini £12    Mermaid gin fizz £10

## Nibbles

Pickled Mussels with seaweed salt £5

Baked malt loaf, seaweed butter, smoked Cod's roe £6

Marinated Kalamata olives & Harissa nuts £6

Baked Camembert for 2 to share, garlic, truffled honey,  
rosemary and malt loaf £15

Please allow an extra few minutes, as baked to order

Fishcake, pickled fennel, cucumber salad, aioli mayonnaise  
£8.50

Crispy fried potato skin, truffle mayonnaise & parmesan £8

"Tipits" Cornish sausages, glazed in honey & mustard £4

## Vegetarian

Wild garlic pesto Linguine, Laverstoke Feta, pangritata,  
lemon £16

Vegetable Summer Bhaji taco, lettuce, pickles, mango, lime  
yoghurt £10

## Fish

The SF Fish & Chips, condiments, caramelised lemon  
£18.50

St Austell Bay Mussels 'Mariniere' & focaccia £10/£20

Cornish Crab Linguine, Chilli, Lime, Coriander, Parmesan,  
garlic pangritata £24

Spiced Stonebass, Kachumber salad, lime yoghurt, Summer  
vegetable Bhaji £24

Cornish market fish of the day with shellfish butter £MP

Local Lobster Risotto, 'LOW' tomatoes & basil £30

## Raw

Chalk Stream Trout ceviche, avocado & yuzu ponzu salsa £9

Tuna sashimi, mango, yuzu, sesame, puff wild rice £9

3 fresh Porthilly Oysters, Tabasco, jalapeno salsa, shallot  
vinegar £14

## Small Plates

Crispy fried Squid, sweet chilli & lime £9

Sardine Factory Chowder, smoked bacon & focaccia  
£9

Smoked Haddock scotch egg, curried mayonnaise, gem  
lettuce, citrus fennel £9

Looe fish finger tacos, avocado, lettuce, sriracha mayonnaise  
& pickles £12

Cornish Sardines with seaweed, lemon & garlic butter £8/£16

Isle of Wight Tomatoes, feta & red onion salad £6

Scallop baked in the shell, garlic breadcrumbs, lemon &  
paprika butter £5 Each

Buratta & Serano ham, garlic sourdough, summer pesto,  
parmesan £9

## Meat

SF Burger, our beef blend, bacon & onion jam, Cornish  
gouda, lettuce, pickles, tomato, truffle mayonnaise, skinny  
chips £18

10oz dry aged Sirloin steak with roasted garlic & green  
peppercorn butter & big chips £36

## Sides

Koffmann fries £5

Add Davidstow cheddar & seaweed aioli £2.00

Bitter leaf salad, aged Parmesan, olive oil £5

Cornish Crab mac & cheese £8.50

Buttery greens £5

Big chips £5.50

New potatoes with minty butter £5

Michelin Bib Gourmand Awarded Menu, prepared by Chef Owner Ben Palmer, Head Chef Charlie Walters & Team

Hook up to our WiFi – SF Restaurant Guest – Sfwifi00

Please inform us if you have limited time to dine, Food allergies & intolerances: if you have any certain allergies or intolerances, and need guidance with our menu, please ask a member of staff for more information on our ingredients.

