Madame Mack

OYSTERS & NIBBLES

Maldon Rock Oysters red wine vinaigrette | yuzu & truffle hazelnut | caviar & dill crème fraîche 1x4 | 6x22
Toasted Sourdough sea salt butter 5.50
Olives Spanish, pitted 5

STARTERS

Sea Bass Ceviche tiger milk, charred corn, pomegranate, coriander, lemon balm 11
Pan Fried Argentinian Prawns confit garlic & parsley butter, sourdough 14.50
Salmon & Cod Mosaic horseradish & dill crème fraîche, seaweed tuile 12.50
Prawn Toast yuzu & sesame aioli, caviar, brioche 12

MAINS

River Fowey Mussels garlic butter, white wine, sourdough 22
Whole Butterflied Mackerel mojo rojo, fennel & orange slaw 23
Octopus Tentacle romesco, herb oil, paprika aioli 24
Iberico Pork Loin morell sauce 28

SIDES

Fries sea salt 5.50
Slaw fennel, orange 5
Sautéed Green Beans shallot confit, lemon 6
Mixed Leaf Salad champagne vinaigrette 5.50
Chorizo Potatoes aoili 7

PUDDINGS

Oyster pickled blackberry 4
Cheese Board brie, manchego, blue stilton, chutney, crackers 16
Mandarin Mousse speculoos biscuit 9.50
Chocolate Opera Slice ganache glaze, chocolate almond tuile 8.50



Please let a member of our team know if you have any dietary requirements.
Our menu is seasonal, sustainable and subject to change