

## ON ARRIVAL

House Baked Bread  
and Dips, Mixed Olives

Porthilly Oyster,  
Bloody Mary Shot

## MAINS

12 Hour Brisket, Green  
Beans and Roasted  
Carrot, Potato Hash,  
Crispy Fried Onions,  
House Gravy

Half Cornish Lobster,  
Parmesan Truffle Fries,  
House Bread, Mixed  
Leaf and Garlic Aioli

Seafood Linguine,  
Prawns, Mussels, Crab,  
Samphire, Mustard  
Cream Sauce

Coconut and Chickpea  
Dahl, Picked Red Onion,  
Vegan Yogurt and  
Toasted Focaccia

## STARTERS

Cornish Crab Cakes,  
Lemon and Fennel Slaw,  
Saffron Aioli

Chicken Liver Pate,  
Rosemary Focaccia,  
Cranberry and Rum Jam

Tempura Root Vegetables  
with a Maple and  
Thyme Glaze

## DESSERTS

Baked New York  
Cheesecake,  
Honeycomb Shortbread,  
Raspberry Compote

Dark n Stormy Brulée,  
Brand Snap Cigars

Cornish Cheeses: Bluem  
Brie, Yarg, Quince Jelly

## TO FINISH

Coffee + Dead Main's  
Finger's Truffles

**Booking essential**

**01736 796353**

**— [rumandcrabshack@gmail.com](mailto:rumandcrabshack@gmail.com)**

**NYE DINNER**  
**5-8PM**

**5 COURSES**  
**£100-A-HEAD**