

# Wheelhouse Menu

## **“Welcome to Wheelhouse”**

***Inventive – Creative – Local***

*Here at Wheelhouse, we live and breathe harbour life. The chef believes in non-pretentious food carefully cooked with flair, understanding and a touch of Asian and street food. We have our own fishing boats, landing Cornish seafood and fantastic fish. We use James Kittow Grazier a local award-winning butcher. We love finding small artisan food producers from organic fields to Giel's Gouda close to home.*

*Sit down relax with local gins, rums and wines. Families, couples and walkers are welcome to enjoy the view and our food. We love our furry friends and have a signature menu just for them too!*

# Wheelhouse Menu

DAY GRAZING MENU  
INVENTIVE – CREATIVE – LOCAL

## Lunch Menu

### Small plates

Iberico ham croquette, cauliflower purée, bacon jam, apple jelly, pork popcorn. **£10** gf

Korean chicken Bon Bon, Gochujang sauce **£8** gf

Simply great oak cured smoked salmon, bread, lemon mayonnaise **£12** gfo

Roast carrot and garlic hummus, vegan feta, sour dough crackers **£8** (vg)

Crispy garlic and pepper squid, yellow pepper syrup, pickled ginger, fresh chilli, spring onion **£10**

Smoked Salamanca olives **£5**

### Open sour dough flat bread salads or white bloomer sandwich (Gfo)

Cornish fried 6 spice chicken, pica de gallo, baby gem, boom boom sauce **£12**

Oak cured smoked salmon, brown crab mayonnaise **£13**

Cured black ham, tomato salsa, mozzarella **£12**

Roast red peppers, vegan feta and salted watercress (vg) **£10**

“The Poe boy”  
crispy shrimp, chilli pica de gallo, chipotle mayonnaise **£12**

Quickes Cornish red and spring onion mayonnaise **£10** (v)

Crispy banana blossom, leaves, pickled vegetables, tartare sauce **£10** (vg)

If you have any allergies or food intolerances, please make a member of our team aware upon ordering

# Wheelhouse Menu

## Main plates

## Large dishes

“The wheel inn wild pig and eggs”

Crispy potted wild pig, fried local duck egg, rustic fries, chutney **£15**  
(gf)

bubble battered day boat fish or banana blossom, farmhouse fries, caper  
mayonnaise, vinegar pearls (Gfo/vg) fish **£18**/ blossom **£16**

St Austell bay mussels in Cornish cider cream and sea vegetables with hand  
cut bread **£22**

Flame charred minute steak, garlic and bone marrow portobello mushroom,  
veal  
peppercorn cream, potted salad, farmhouse fries **£24** (gf)

Goan green aubergine tikka curry, onion, beetroot and parsley  
pakora, coconut rice and flat bread **£19** (v/gfo)

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# Wheelhouse Menu

## **Injection burgers:**

**“A unique sauce delivery system for your burger at the table”**

### **The Cornish fried chicken burger    £16**

spring onion, chilli peanut butter, baby gem, toasted bun, farmhouse fries with yellow chilli pepper sauce injection

### **The hush puppy    £16**

A dropped fried dumpling with sweet potato, corn, roast pepper, paprika, toasted bun, house fries and ad sweet bbq injection (vg)

### **The Poe boy burger    £17**

Crispy spiced shrimp, pica de gallo, bun, farmhouse fries, chipotle mayo injection

### **Lava rock charred steak burger    £18**

Sea salt seared Cornish steak beef burger, deep fried frickles, roast black garlic mayonnaise, chorizo jam, bun, farmhouse house fries and molten Giels Gouda injection

## **Sides/extras**

Truffle and Gouda fries **£6** | herb buttered mash **£4** | Pica de gallo **£4** | House fries **£4**

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# Wheelhouse Menu

## Evening Menu

### Small plates

Pressed ham, cauliflower purée, bacon jam, apple jelly, pork popcorn **£10** (gf)

Korean chicken Bon Bon, gochujang sauce **£8** (gf)

Simply great oak cured smoked salmon, bread, lemon mayonnaise **£10** (Gfo)

Roast carrot and garlic hummus, crackers **£8** (Gfo/vg)

Crispy garlic and pepper squid, yellow pepper syrup, pickled ginger **£10**

Smoked Salamanca olives **£6** (gf)

### Cornish Tradition and a twist

Long and slow local Peking chicken confit, chilli herb mash, Asian slaw, soy **£20** (gf)

Bubble beer battered day boat fish or banana blossom, farmhouse fries, caper mayonnaise, vinegar pearls. Fish **£18**/blossom **£16**(gfo)

St Austell bay mussels steamed in Cornish cider, brown crab, lime and chilli cream with sea vegetables and bloomer **£22**

Goan green aubergine tikka curry, onion, beetroot and parsley pakora, coconut rice and flat bread **£19** (v/gfo)

Flame charred minute steak, garlic and bone marrow portobello mushroom, veal peppercorn cream, potted salad, farmhouse fries **£23** (gf)

Roasted Cornish line caught sea bass, pressed cream potato cake, pickled heritage carrot, samphire grass stir fry, lobster reduction **£24**

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### **The Poe boy burger £17**

Crispy spiced shrimp, pica de gallo, bun, farmhouse fries, chipotle mayo injection

### **Lava rock charred steak burger £18**

Sea salt seared Cornish steak beef burger, pickled carrot, black garlic mayonnaise, chorizo jam, bun, farmhouse house fries and molten Giels Gouda injection.

## **Sides/extras**

Truffle and Giels Gouda fries **£6**

Herb butter mash **£4**

Skin on fries **£4**

Chilli spiced popcorn shrimp **£6**

Pica de gallo salad **£4**

# Wheelhouse Menu

## Sweet Menu

### **Desserts £8**

“A Black Forest tale”

Dark chocolate and biscuit truffle, black cherry compote, black cherry gel, wild cherry ice, Oreo crumble

“Zesty and crumble”

A limoncello posset, lemon jelly, short bread crumble, lemon meringue ice cream

“A very unique sticky”

Date and stout pudding, sea salt caramel, vanilla pod ice cream, crushed freeze-dried raspberry

### **A savoury finish**

**“It’s not easy being cheesy” £12**

A artisan farmers Cornish cheese plate with a special guest, frozen grapes, chutney and biscuits