



# MORRISH'S

FISH RESTAURANT

— • EST 1939 • —

## HOT DRINKS

Tea	£1.55
Americano	£2.25
Latte	£2.95
Cappuccino	£2.95
Hot Chocolate with whipped cream	£3.50

## DRINKS

Coke   Diet Coke   Vimto	½ £2.15 pint	£2.95
Sunkist Orangeade	½ £2.15 pint	£2.95
Sunkist Lemonade	½ £2.15 pint	£2.95
Blackcurrant Cordial	½ £1.00 pint	£1.50
Orange Cordial	½ £1.00 pint	£1.50

## BEERS

Korev (Cornish) 4.8%	500ml	£5.50
Cobra Lager 4.5%	330ml	£4.80

## ALE

Dynamite TNT IPA 4.8%	500ml	£5.50
Dynamite Gold Rush 4%	500ml	£5.50

## CIDER

Cornish Orchards Gold 5%	500ml	£5.50
Cornish Orchards Vintage 7.2%	500ml	£5.50

## ALCOHOLIC GINGER BEER

Crabbies Alcoholic Ginger Beer 4%	500ml	£5.50
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We prepare and serve your food in an environment where all the 14 key allergen ingredients are handled. While we do our best to avoid and minimise the risk of cross contamination this cannot be guaranteed and therefore products served may contain traces of the key ingredients. Full ingredient information is available from your server.

## WINES by the Glass 187ml £4.25

Healy & Grey Pinot  
Healy & Grey Chardonnay  
Healy & Grey Sauvignon Blanc  
Healy & Grey Merlot  
Healy & Grey Shiraz  
Healy & Grey Rose

The Morrish's have been frying fish and chips for 75 years. It all started in the corner house at the nearby crossroads. If you leave via the traffic lights you may notice a round window in the corner house on the right - this was for the coal fired frying range's chimney! In about 1950, Stuart Morrish, moved the to the current site. After the war, there was a shortage of building materials so a very flimsy takeaway and restaurant building was constructed.

But he did not hold back on the cooking equipment. A new state of the art coal fired frying range was installed.

Business soon picked up, so in the early 1950's, the current owner Barbara Morrish was asked to help. Busy periods would see her rushing to the coal bunkers stoking up the fire under the fryers.

Eventually a gas range was installed making cooking a bit easier and less tiring! In the 70's, the building was partly rebuilt. The 80's saw the current restaurant built. Next came the landscaping and levelling of the car park. The entire top half was previously a waste site for the neighbours - the tin smelting works. Height of the waste would have concealed the bungalow standing today at the top the car park. Several hundred lorry loads were carried away to be processed for the second time using modern methods at nearby Mount Wellington Tin Mine, now sadly closed. 2010 saw the installation of another state of the art frying range, now with microchips helping control the frying. 2013 saw the building of our new dining area featuring our now famous water wall.

What would Stuart Morrish have said?

**Lords and Ladies dine in state  
All dressed up for a Dinner date  
Push back their plates and sadly sigh  
Oh, for a plate of Morrish fry!**

Written in 1949 by Stewart Morrish.

*We fry with the best quality beef dripping*

[www.morrishs.co.uk](http://www.morrishs.co.uk)