



Starters

Salt & Pepper Squid	£6.50
<i>Pineapple cut calamari in a salt & pepper coating.</i>	
Katsu Prawns	£6.50
<i>Premium prawns coated in a katsu sauce in a tempura coating.</i>	
Sweet Chilli Squid Bites	£5.50
<i>Squid pieces covered with a sweet chilli sauce and breadcrumbed.</i>	
Crispy Coated Whitebait	£6.50
<i>MSC - certified whitebait coated in a fine crispy crumb - headed and gutted for those who don't like to eat whole fish.</i>	

Burgers

Served with Chips and Morrish's Coleslaw

Morrish's Home-made 4oz Burger	£11.95
<i>Served with lettuce, tomato and onion.</i>	
The Kraken Burger	£14.75
<i>Morrish's own 8oz home-made burger served with lettuce, tomato, onion, smoked bacon, Smoked Applewood Cheddar cheese, Morrish's zingy burger sauce & a side of Morrish's home-made coleslaw.</i>	
The Bucca Burger	£13.75
<i>Morrish's own 4oz home-made burger served in a pretzel bun with Chipotle BBQ sauce, Smoked Applewood Cheddar cheese, lettuce, tomato, red onion, onion rings & a side of Morrish's home-made coleslaw.</i>	
Battered Chicken Breast Burger	£11.95
<i>Served with lettuce, tomato & Morrish's home-made coleslaw.</i>	
Customise your burger!	
<i>Add: 4oz Patty £2.50, Smoked Bacon £1.50, Cheese £0.75, Jalapenos & hot sauce £1.50, any Sauce £0.75, Morrish's Burger Sauce £1.00</i>	

Vegan

Fried in rapeseed oil.
All served with chips

NOT Beef Burger	£10.95
NOT Pork Sausages	£10.95
NOT Fish Finger Sandwich	£10.95

Seafood

Hand cut in house and dipped in Morrish's golden batter, fried in best quality beef dripping.

All served with chips.

Cod	£12.95
Large Cod	£15.45
Small Cod	£11.65
Haddock	£13.70
Large Haddock	£15.95
Small Haddock	£11.15
Breaded Wholetail Scampi	£13.70

We only use fish which has been sourced responsibly by vessels approved by the Marine Stewardship Council (MSC).

Seafood Basket

Battered chunky fish, salt & pepper squid, breaded butterfly prawns and panko squid rings, served with chips - £13.70

Fish Supper Special

White fish (Haddock or Hake) coated in Morrish's golden batter, served with chips and garnish - £9.95

Small Plates

Smaller portions of cod & chips, haddock & chips or scampi & chips. Served with a choice of peas, curry sauce or coleslaw. Bread and butter - £10.50

Childrens

Cod Bite & Chips	£4.95
Sausage (Plain or Battered) & Chips	£4.20
Chicken Breast Nuggets & Chips	£4.95
Jumbo Fishcake & Chips	£4.20
With peas or beans	£1.00
Burger in a Bap & Chips	£6.25
- Served with cheese & ketchup	

Classics

Served with Chips

8 Chicken Breast Nuggets	£8.90
½ Chicken	£11.95
2 Pork Sausages (plain or battered)	£7.70
Jumbo Fishcake in Breadcrumbs 4oz	£7.70

Loaded Katsu Chicken & Chips £11.95

Sandwiches & Baguettes

Available in either a Sourdough baguette or Malt bread slices, add a small basket of chips for £2

Fish Finger Sandwich with Tartare sauce	£8.95
Crispy Sweet Chilli Chicken Sandwich	£8.95

Sides

Chips	£4.10
Cheesy chips	£5.10
Mozzarella Dippers (5) with sweet chilli dip	£4.10
Battered Halloumi Dippers (5) with dip	£4.95
Super Salad	£5.80
Large home-made Mushy Pea Fritter in Morrish's batter (not V)	£3.20
Battered Onion Rings	£2.95
Home-made Mushy Peas, Beans	
Home-made Coleslaw, Curry sauce,	£1.80
Katsu Curry Sauce	£2.10
Bread & Butter (White/Malt)	£0.95



M O R R I S H ' S

F I S H R E S T A U R A N T

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We fry with the best quality beef dripping

Desserts

Served with a smile

Sponge Pudding	£5.50
<i>Chocolate, Treacle, Toffee with Butterscotch with custard</i>	
Chocolate Brownies	£6.00
<i>- Served with a Scoop of Callestick Cornish ice-cream (Optional)</i>	
Belgium Waffles	£5.95
<i>- Choose between Nutella, Biscoff or The Chocoholic! Served with one scoop of vanilla or chocolate ice cream</i>	
Callestick Cornish ice cream	
	small £5.00 large £6.95
<i>- Clotted Cream Vanilla, Belgium Chocolate, Clotted Cream Vanilla with Strawberries, Honeycomb, Rum & Raisin</i>	

Hot Drinks

Pot of Tea	£2.10
Americano	£3.00
Latte	£3.30
Cappuccino	£3.30
Flat White	£3.50
Hot Chocolate with marshmallows, whipped cream & chocolate sauce	£4.50

Shakes

Made with ice cream

Chocolate, Raspberry, Banana	£4.55
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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.

Cold Drinks

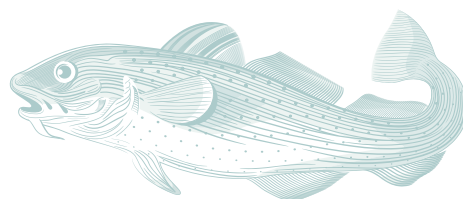
Coke, Diet Coke, Coke Zero, Sprite Zero, Vimto, Fanta Orange	£2.55
Fentimans - Dandelion & Burdock	
- Traditional Ginger Beer	£2.95
J20 - Orange & Passion Fruit	
- Apple & Raspberry	£2.75
Fruit Shoot - Orange	
- Blackcurrent & Apple	£1.35
Frobishers Fruit Juice - Orange, Apple	£2.85
Appletiser	£2.85
Cornish Spring Water	£1.35

Beers

Korev (Cornish) 4.8%	500ml	£5.75
Cobra Lager 4.5%	330ml	£4.00
Peroni Nastro Azzuro 0%	330ml	£4.00

Cornish Ales

Dynamite TNT IPA 4.8%	500ml	£5.75
Dynamite Gold Rush 4%	500ml	£5.75



MORRISH'S

FISH RESTAURANT

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www.morrishs.co.uk

Cornish Cider

Rattler Original 5.5%	500ml	£5.75
Rattler Berry 4%	500ml	£5.75

Alcoholic Ginger Beer

Crabbies Alcoholic Ginger Beer 4%	500ml	£5.75
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Wines

by the glass 187ml £4.55

Healy & Gray Pinot	Healy & Gray Merlot
Healy & Gray Chardonnay	Healy & Gray Shiraz
Healy & Gray Sauvignon Blanc	Healy & Gray 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.