

Sample Lunch Menu

To Start

Porthilly Oysters 2.5 each
Warm Spiced Nuts 3

Marinated Olives 3.5
Fried Chorizo & Chickpea 4

Starters

Mushroom Cappuccino, Cep Powder 5
Home Cured Venison Ham, Almonds, Globe Artichoke, Orange, Watercress 6
Butternut Squash Veloute, White Truffle, Toasted Pumpkin Seeds 5
Squid & Chorizo, Parsley Butter, Preserved Lemon 7
Globe Artichoke, Blood Orange, Almond, Preserved Lemon 6
Fish Goujon, Tartare Sauce 8.5
Five Spice Fishcakes, Chilli & Lemon Dressing, Fennel & Lime Salad 7.5

Mains

Chicken Indonesian Curry, Roast Pumpkin, Kale 16
Albondigas, Tomato Sauce, Spiced Fried Potato 15
Mushroom Tagliatelle, Madeira, Pancetta 14

Porthilly Moules Mariniere, Chips 15
Hake, Orange, Fennel, Capers 16
Crab, Chilli, Coconut, Squid Ink Linguine 16

As Salads Or Sandwiches

Cornish Ham & Tomato 7
Chicken Mayo & Avocado 8
Smoked Salmon, Dill Crème Fraîche, Cucumber 8

Charcuterie and Nibbles:

Mixed Marinated Olives, Warm Spiced Nuts, Fried Chorizo & Chick Pea, Jamon Iberico, Cornish Cheese
£18.50

Sides

Chips / Mixed Salad / New Potatoes 3.5

Dessert

Chocolate Brownie, Cream & Cherries 5.5
Chocolate & Vanilla Gelato, Coffee, Mocha Cream 7
Passion Fruit Posset, Mango, Coconut, Fairing 7
Orange Cake, Orange Parfait, Marmalade Sauce 7.5

Cornish Cheese, Pear, Chutney & Quince 10
Cornish Cream Tea 8
Champagne Cream Tea 20