

Porthminster lunch

Freshly Baked Bread, Whipped Butter / 5
Trio of Porthilly Oysters, Natural with Lemon / 14
Mixed Olives, Honey, Smoked Cheddar / 6

1 COURSE 25 / 2 COURSES 32 / 3 COURSES 37

STARTERS

Porthminster Squid, Black Spice, Citrus Miso, Asian Salad
Porthminster, Sauvignon Blanc ~ SA ~ 125ml / 8

Burrata, Blood Orange, Walnut & Watercress Pesto, Fennel Seed Flatbread
Les Clans, Rose, Côtes de Provence ~ FR / 22

Sticky Soy-Glazed Tempura Pork Cheek, Cashew Cream, Asian Salad
Tournée du Sud, Pinot Noir ~ FRA ~ 125ml / 8

Home-Cured Trout Pastrami, Crème Fraîche, Pickles, Oat Cakes
Stump Jump, Chardonnay ~ AUS ~ 125ml / 10

MAIN COURSES

Pan Roasted Skate Wing, Monk's Beard, Cafe de Paris
Naude, Chenin Blanc ~ SA ~ 125ml / 13

Slow-Roasted Lamb Shoulder, Asparagus, Pea & Mint, Yoghurt, Lamb Jus
Mount Langi, Cliff Edge, Shiraz ~ AUS ~ 125ml / 12

Hand Rolled Ricotta Gnudi, Butter Glazed Carrots, Puffed Spelt
Minuty Prestige, Côtes de Provence Rosé ~ FR ~ 125ml / 12

Fillet of Hake, Potato Galette, Warm Tartare Sauce
Ruinart R Brut, Champagne ~ FRA ~ 125ml / 17

SIDES / 6

Parmesan Fries / All Butter Mash / Asian Style Greens / Focaccia Garlic Bread
Butter Glazed Carrots with Almond Duqqa / Grilled Hispi Cabbage with Nduja Crumb

DESSERTS

Crème Brûlée, Poached Rhubarb, Blood Orange
Echeverria Late Harvest Sauvignon Blanc ~ Stone Fruit, Orange & Honeysuckle ~ 75ml / 6.95

The Don Pedro ~ Soft Serve Ice Cream, Amarula Caramel, Espresso, Buttermilk Rusk
Barbadillo, Pedro Ximenez - Raisins, cinder toffee / 7.50 - 50 ml

Baron Bigod, Fresh Honeycomb, Beetroot Cracker / 11 [Brie-style | Suffolk | pasteurised]
Royal Tokaji Blue Label 5 Putt, Hungary - Ultra intense, liquid marmalade style / 8.95 - 50 ml

Perl Las, Walnut Tart / SUP 4 [A mild yet punchy blue | Wales | pasteurised | suitable for vegetarians]
Krohn LBV Port, Black Cherries, Plums & Dark Chocolate - 50ml / 7.50