

Lunch Menu

Three courses | £34.95

Available every day

Sample menu

First Courses

Refried Bean Dumpling served with a Vegetable Slaw, Salsa Verde and a Spicy Dressing.

Fillets of Hake with an Oyster, Cucumber and Horseradish Sauce.
Served with a deep-fried Porthilly oyster and pickled cucumber.

Moules Marinière with Cream, Garlic and Parsley.
Funnily enough, I haven't done a recipe for moules marinière for ages – not since my first book.

Fish and Shellfish Soup with Rouille, Parmesan and Croutons.
Flavoured with tomato, saffron, garlic, red peppers, fennel and a pinch of cayenne.

Cornish Mackerel with an Orange and Grapefruit Salad.
Served with smoked cod's roe cream.

Main Courses

Makhanawala Vegetable Curry.
Served with pilau rice and crisp fried shallots.

Deep Fried Fillet of Cornish Whiting in Panko Breadcrumbs.
Served with a salsa verde mayonnaise a mixed salad and potato wedges.

Seared Ray from Cadgwith.
Served with a black butter and minted Cornish potatoes.

Red Brasied Pork Shoulder.
From Anthony Zhao's restaurant in Shanghai. Served with rice and pak choi.

Roasted Fillet of Hake with Beurre Blanc.
Served on a bed of January King cabbage with minted Cornish potatoes.

Desserts

Orange Posset.

Passionfruit Tart with White Chocolate Ice Cream.

Panna Cotta with Rhubarb.

Bread and Butter Pudding.

A Selection of Ice Creams and Sorbets.

Accompaniments £4.50 each.

A Salad of Winter Leaves with Olive Oil Dressing.

Padron Peppers 'A La Plancha' with Extra Virgin Olive Oil and Sea Salt.

Minted Cornish Potatoes.

Cauliflower with Butter, Parsley and Crispy Shallots.

Broccoli with Extra Virgin Olive Oil and Almonds.

Pilau Rice.

Thin or Thick Cut Chips.

Treerethern Farm

Most of the vegetables and salads on the menu come from Ronald and Ross Geach's farm just outside Padstow overlooking the estuary. Ross is an ex-chef of ours and we love talking all things veg.