



Lunch Menu

Three courses
£41.00

Sample menu June 2018

First Courses

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

Filletts of Hake with a Creamy Velouté.
Served with apple, dates and dill.

Stir-fried Mussels with Black Beans, Garlic, Ginger, Coriander and Spring Onions.

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

Cod Thai Green Curry
Served with a green papaya salad and pilau rice.

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

Local Seared Ray from Cadgwith.
Served with a beurre noisette, garlic, sage and new potatoes.

Rump of Cornish Lamb.
Served with new season garlic purée, pea purée, pommes fondant and a lamb jus.

Braised Fillet of Hake with Clams, Asparagus, Peas and Parsley.
Served with Cornish minted potatoes.

Desserts

Warm Chocolate Brownie with Vanilla Ice Cream.

Frangipane Tart with Vanilla Ice Cream.

Raspberry Crème Brûlée.

Forced Rhubarb Crumble with Pouring Cream.

A Selection of Ice Creams and Sorbets.

Accompaniments £3.75 each.

A Salad of Spring Leaves with Olive Oil Dressing. Minted Cornish Potatoes.

Hispi Cabbage with Pumpkin Seed Gremolata. Thin or Thick Cut Chips.

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

Please ask for information on allergens.