



Lunch Menu

Three courses

£41.00

Sample menu April 2018

First Courses

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

Fillets 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 Fillets with a Wild Garlic, Blood Orange and Radish Salad.
A recipe from my new book 'The Road to Mexico'.

Main Courses

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

Deep Fried Fillet of Cornish Whiting 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.

Braised Beef Cheek.
Slow cooked in a red wine sauce. Served with persillade, pomme purée and braised shallot.

Braised Fillet of Hake with Serrano Ham, Pimentón, Pardina Lentils and Persillade Butter.
Served with hispi cabbage with confit shallot and chives.

Desserts

Steamed Chocolate Pudding with Coffee Cream and a Warm Chocolate Sauce

Pear and Frangipane Tart with Vanilla Ice Cream.

Crema Catalana.
Cinnamon, orange and lemon custard with a burnt sugar crust.

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.

Purple Sprouting Broccoli with Salsa Verde.

Pilau Rice.

Thin or Thick Cut Chips.

Please ask for information on allergens.