



Lunch Menu

Three courses

£32.95

Sample menu February 2018

First Courses

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

Ragoût of Turbot Cheek and Scallop in a Cream, Mushroom, Vouvray and Basil Sauce.

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

Main Courses

Cod Vindaloo.
Served with kachumber and raita salad, pilau rice and cumin puris.

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

Local Seared Ray from Cadgwith.
Served in 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, Hispi Cabbage, Pancetta and Doom Bar Ale.
Served with new potatoes.

Desserts

Steamed Chocolate Pudding with Coffee Cream and a Warm Chocolate Sauce

Pear Tart with Frangipan.

Crema Catalina.

Rhubarb Crumble with Pouring Cream.

A Selection of Ice Creams and Sorbets.

Accompaniments £3.75 each.

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

Local Kalettes with Extra Virgin Olive Oil. Thin or Thick Cut Chips.

Roasted Butternut Squash with Chilli Oil and Basil. Pilau Rice.

Please ask for information on allergens.