



## Lunch Menu

Three courses

£41.00

### First Courses

Risotto of Summer Vegetables.

*With English peas, courgettes, broad beans, asparagus and radishes.*

Fillets of Hake with an Oyster, Cucumber and Horseradish Sauce.

*Served with a deep-fried Porthilly oyster and pickled cucumber.*

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

Indonesian Seafood Curry with Cod.

*Served with pilau rice and a green bean and grated coconut salad with crisp fried shallots, garlic and chilli.*

Grilled Whole Cornish Sole with a Lemongrass Butter.

*Served with minted Cornish potatoes.*

Local Seared Ray from Cadgwith.

*Served with a beurre noisette, garlic, sage and new potatoes.*

Red Braised Pork Belly.

*From Anthony Zhao's restaurant in Shanghai. Served with rice and pak choi.*

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 Vanilla Ice Cream

Raspberry Crème Brûlée.

Pavlova with Poached Rhubarb, Chantilly and Strawberry Ice Cream.

A Selection of Ice Creams and Sorbets.

### Accompaniments £3.75 each.

A Salad of Summer Leaves with Olive Oil Dressing.

Minted Cornish Potatoes.

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

Thin or Thick Cut Chips.

Sautéed Kale from Trerethern Farm, Padstow with  
Confit Garlic.

Sautéed Courgettes from Trerethern Farm,  
Padstow with Extra Virgin Olive Oil and Chives.

Tenderstem Broccoli from Trerethern Farm,  
Padstow with Toasted Almonds and Olive Oil.

Pilau Rice.

Please ask for information on allergens.