



## Lunch Menu

Three courses

£32.95

### First Courses

Japanese Fish Cakes with Tuna and Salmon.

*With watercress, soy and sesame oil dressing.*

Ragoût of Cornish Sole and Scallop in a Cream, Mushroom, Vouvray and Basil Sauce.

Moules Marinière with Cream, Garlic and Parsley.

*Funnily enough, I haven't done a recipe for moules mariniere for ages – not since my first book.*

Fish and Shellfish Soup with Rouille and Parmesan.

Grilled Cornish Butterflied Sardines.

*Served with gremolata.*

### Main Courses

Cod Goan Curry.

*Served with pilau rice, cumin puris, cucumber and lime.*

Fillet of Plaice with a Piperade of Roasted Peppers, Tomato and Serrano Ham.

*Served with pilau rice and an olive oil and lemon sabayon.*

Local Pan-fried Blonde Ray from Cadgwith.

*Served au Poivre with Béarnaise sauce, minted Cornish 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 local Kalettes.*

### Desserts

Lemon Tart with Lime Meringues and White Chocolate Shavings.

Mango and Passionfruit Pavlova with Chantilly Cream.

Raspberry Crème Brûlée.

Treacle Pudding with Pouring Cream.

A Selection of Ice Creams and Sorbets.

### Accompaniments £3.75 each.

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

Minted Cornish Potatoes.

Local Kalettes from Padstow Kitchen Garden  
with Extra Virgin Olive Oil.

A Salad of Autumn Leaves with Olive Oil  
Dressing.

Roasted Butternut Squash with Chilli Oil and  
Basil.

Thin or Thick Cut Chips.

Pilau Rice.