

*Pink Skin*

## THE SEAFOOD LUNCH MENU

Three course 30.00

### FIRST COURSE

#### MUSSELS

with black beans, garlic and ginger

### MAIN COURSE

#### FILLET OF HAKE

with Pardina lentils, Serrano ham and  
persillade butter

### DESSERT

#### STEAMED TREACLE PUDDING

with custard

### SIDES

**GARDEN SALAD** with fines herbes. 4.00

**THIN CUT CHIPS** 5.50

**RICE** spiced with cinnamon and cloves 3.50

**BUTTERED POTATOES** with parsley and mint 5.50

**GLAZED CARROTS** with star anise 6.50

**KALE** with confit shallot 5.50

Trerethern Farm

Most of the vegetables and salads on the menu come from Ronald and Ross Geach's farm just outside Padstow overlooking the estuary. Ross is an ex-chef of ours and we love talking all things veg.

A discretionary charge of 12.5% will be added to your bill.