

Pink Skin

THE SEAFOOD LUNCH MENU

Three course 30.00

FIRST COURSE

MUSSELS MASALA

with coconut, ginger and green chillies
from the backwaters of southern India.

MAIN COURSE

FILLET OF HAKE

with spring onion mash and a soy butter sauce.

DESSERT

STICKY TOFFEE PUDDING

with vanilla ice cream

SIDES

GARDEN SALAD with fines herbes. 4.00

THIN CUT CHIPS 3.95

RICE spiced with cinnamon and cloves 3.50

KALE with confit shallot 5.50

BUTTERED POTATOES with parsley and mint
3.95

GLAZED CARROTS with star anise 4.00

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.