

*Pink Stein*

## THE SEAFOOD LUNCH MENU

Three course 30.00

### FIRST COURSE

#### MUSSELS

with black beans, garlic and ginger

### MAIN COURSE

#### FILLET OF HAKE

with lentils and persillade butter

### DESSERT

#### STEAMED TREACLE SPONGE

with butterscotch sauce and custard

### SIDES

GARDEN SALAD with fines herbes. 4.00

THIN CUT CHIPS 5.50

RICE spiced with cinnamon and cloves 3.50

KALE with confit shallot 5.50

BUTTERED POTATOES with parsley and mint 5.50

GLAZED CARROTS with star anise 6.50

KALETTES with sea salt and olive oil 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.