

Pink Stein

THE SEAFOOD LUNCH MENU

Three course 30.00

FIRST COURSE

GRILLED LIGHTLY BRINED MACKEREL FILLETS

with a roasted beetroot and balsamic vinegar dressing

MAIN COURSE

FILLET OF HAKE

with spring onion mash and a morel mushroom sauce

DESSERT

MEXICAN RICE PUDDING

with honeycomb and mango

SIDES

THIN CUT CHIPS. 5.50

RICE spiced with cinnamon and cloves. 3.50

GARDEN SALAD with fines herbes. 5.50

SAUTEED SAVOY CABBAGE with bacon and chives.
6.50

BUTTERED POTATOES with parsley and mint. 5.50

GLAZED CARROTS with star anise. 6.50

TENDERSTEM BROCCOLI with toasted almonds.
6.50

Available Monday to Friday, 12pm - 3pm

Our set lunch menu is not available from 27th May - 1st October.

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.