

Ben's @
Porthminster
kitchen

MENU

Fresh Bread

Olive Oil & Balsamic

4

Fresh Shucked Oysters (x3)

9 DF/GF/

Mackerel Pate

With Fresh Bread

5

PK Green Olives

Applewood Cheddar - Orange Honey

5/GF/V/

Padron Peppers

Cornish Sea Salt - Lemon

4 DF/GF/V

Oriental Duck Taco

Crispy Wonton - Asian Pulled Duck

5 DF/

STARTERS

Broad Bean Falafel

Heirloom Tomato - Parsley & Pistachio

7.5 DF/V

Spice Lamb Shoulder

Jalapeno Yoghurt - Flat bread

8.5

Pan fried Scallops

Macaroni Cheese - Bacon Jam - Truffle

11

Smoked Fish Chowder

Mussels - Clams - Crouton

8

Crispy Fried Squid

Black Spices - Citrus Miso - Thai Style Salad

9/GF/DF/

Hand Picked Newlyn Crab

Tiger Milk - Crab biscuits - Apple & Radish

11 /DF/

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MAINS

PK Fish & Chips

Skinny Fries - Spiced Peas - Beer Batter
15

Seafood Linguine

Tiger Prawns - Cornish Crab - Mussels - Chilli - Garlic
16

Cornish Hake Fillet

Olive Oil Mash - Provençal Tomato - Courgette - Salsa Verde
19/GF/

Goan Fish Curry

Kohlrabi, Apple & Fennel Salad - Steamed Rice
19/DF/GF/

Slow Cooked Sticky Beef

Mango Salad - Jasmine rice - Crispy Shallot
19/GF/

Goat's Cheese Gnocchi

Warn Provençal Vegetable Salad - Tapenade
16/ V/

SIDES

Skinny Fries /DF/GF/V/ 3.5

Garden Salad /GF/V/ 4

We are happy to adapt any of our dishes to suite a vegan diet or specific allergies.
V Vegetarian / GF Gluten Free / DF Dairy Free

DESSERTS

Lemon Tart

Yoghurt Sorbet

7.5/GF/

Lilla Late Harvest Chenin /Glass 50 ml 7.50

Chocolate Jaffa

Marmalade Reduction - Cardamom Ice Cream

8/V/

Nuy Wun Van Vorspong, Muscadel, SA /Glass 50 ml 5.95

Banana Cheesecake

Chocolate Biscuit - Toffee - Honeycomb

7.5

Stellenrust Muscat dAlexandrie/ Glass 50 ml 7.50

English Cheeseboard

Three Cheeses - Spiced Apple Conserve - Crackers

11

Krohn Colheita Port, Portugal / Glass 50 ml 4.95

See Our Blackboards For Daily Specials

Some dishes may contain traces of nuts, please inform a member of the team if you suffer from any allergies.

***V** Vegetarian / **GF** Gluten free / **DF** Dairy free*

BREAKFAST MENU

Homemade Granola
Fresh Fruit - Greek Yoghurt
6

St Ives Smoked Salmon
Cream Cheese - Toasted Bagel
9

Fried Egg & Bacon
Toasted Bagel
8

Ricotta Pancakes
Bacon - Maple Syrup
9/GF/V/

Continental Breakfast Platter
Cured Cornish Meats - Cheese - Focaccia
12

Breakfast bruschetta
Avocado - tomato - Mozzarella
9

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