

# Porthminster

*kitchen*

## Dinner Menu

Fresh Bread ~ Oils ~ Balsamic	6
Crisp Whitebait ~ Sage ~ Curried Mayo	6.5
PK Green Olives ~ Cornish Cheese ~ Orange Honey	6.75
PK Classic Ponzu Mackerel Pate ~ Sourdough	6.5

## Starters

Crisp Fried Squid ~ Asian Salad ~ Citrus Miso ~ Lime	12
Kimchi Croquettes ~ Slaw ~ Pickled Raisin ~ Doenjang ~ Coriander	11
Slow Cooked Pork Belly ~ Crispy Prawn ~ Apple ~ XO Jam ~ Spiced Cracker	12.5
Steamed North Coast Mussels ~ Chorizo ~ Cornish Cider ~ Leeks ~ Thyme ~ Sourdough	13
Seared South Coast Scallops ~ White Pudding ~ Cauliflower - Hazelnut ~ Orange	13
Beetroot Cured Salmon ~ Cucumber ~ Remoulade ~ Wasabi	12
PK Smoked Haddock Chowder ~ Mussels ~ Clams ~ Corn	13
Burrata ~ Macerated Fig ~ Goats Cheese ~ Honeycomb	12.5

## Mains

PK Seafood Linguine ~ Crab ~ Mussels ~ Prawns ~ Garlic ~ Chili ~ Parsley	29
Korean Fried Cauliflower ~ Mushroom & Black Bean Rice ~ Pistachio ~ Yoghurt	21
Roasted Hake Fillet ~ Bubble & Squeak ~ Crab Crème Fraiche ~ Greens ~ Lobster Bisque	29
PK Monkfish Curry ~ Mussels ~ Prawns ~ Chinese Leaf ~ Jasmine Rice ~ Coconut ~ Crackers	31
Whole Dayboat Fish ~ Cornish Mids ~ Samphire ~ Fine Beans ~ Mussels ~ Prawn & Caper Veloute	27
Spiced Duck Breast ~ Saladaise Potato ~ Bok Choi ~ Plum ~ Spring Roll ~ Cashew ~ Jus	32
Aged Rib-Eye Steak ~ Duck Fat & Truffle Chips ~ Mushrooms ~ Onion ~ Beef Sauce	34
PK Vegetable Curry ~ Sweet Potato ~ Fragrant Rice ~ Asian Salad ~ Coconut	20

## Sides

Chips with Rosemary Sea Salt	5
Crisp Cornish Mids ~ Truffle Mayo	5.5
Tenderstem ~ Carrots ~ Beans ~ Almonds ~ Orange Butter	5.5
Baby Gem ~ Parmesan ~ Pear ~ Walnut	5.5
Garlic Focaccia	5

*At this time of the year dishes may sometimes change or sell out during service as we order little and often to keep produce as fresh as possible.*

*Please inform your server of any allergies or intolerances as all ingredients are not always listed.*

*A 12.5% discretionary service charge will be included in your bill and is passed directly to our staff. All menu prices include VAT at 20 %.*

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## Lunch Menu

Fresh Bread ~ Oils ~ Balsamic	6
Crisp Whitebait ~ Sage ~ Curried Mayo	6.5
PK Green Olives ~ Cornish Cheese ~ Orange Honey	6.75
PK Classic Ponzu Mackerel Pate ~ Sourdough	6.5

## Starters

Celeriac and Blue Cheese Soup ~ Pear ~ Truffle Oil	8
Crisp Fried Squid ~ Asian Salad ~ Citrus Miso ~ Lime	12
Kimchi Croquettes ~ Slaw ~ Pickled Raisin ~ Doenjang ~ Coriander	11
Slow Cooked Pork Belly ~ Crispy Prawn ~ Apple ~ XO Jam ~ Spiced Cracker	12.5
Steamed North Coast Mussels ~ Chorizo ~ Cornish Cider ~ Leeks ~ Thyme ~ Sourdough	13
Seared South Coast Scallops ~ White Pudding ~ Cauliflower - Hazelnut ~	13
Beetroot Cured Salmon ~ Cucumber ~ Remoulade ~ Wasabi	12
Burrata ~ Macerated Fig ~ Goats Cheese ~ Honeycomb	12.5

## Mains

Fish and Chips ~ Beer Batter ~ Buttered Peas ~ Tartare Sauce	19
PK Seafood Linguine ~ Crab ~ Mussels ~ Prawns ~ Garlic ~ Chili ~ Parsley	29
Korean Fried Cauliflower ~ Mushroom & Black Bean Rice ~ Pistachio ~ Yoghurt	21
Cornish Steak Sandwich ~ Sticky Harissa Onions ~ Rocket ~ Horseradish Mayo ~ Sea Salt Chips	20
Whole Dayboat Fish ~ Cornish Mids ~ Samphire ~ Fine Beans ~ Mussels ~ Prawn & Caper Veloute	2
PK Monkfish Curry ~ Mussels ~ Prawns ~ Chinese Leaf ~ Jasmine Rice ~ Coconut ~ Crackers	31
PK Vegetable Curry ~ Sweet Potato ~ Fragrant Rice ~ Asian Salad ~ Coconut	20
PK Smoked Haddock Chowder ~ Mussels ~ Clams ~ Corn ~ Garlic Focaccia	20

## Sides

Chips with Rosemary Sea Salt	5
Crisp Cornish Mids ~ Truffle Mayo	5.5
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