

Porthminster Kitchen

NIBBLES

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, Salardaise 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 Foccacia / 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 %.