



LUNCH MENU

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

- Cornish Pork Belly, Prawn, Bacon Ketchup, Soy Slaw / 13
Crispy Fried Squid, Blackened Spices, Asian Salad, Citrus Miso / 14
Charred Asparagus, Crispy Egg, Tarragon Butter Sauce, Shallot / 13
Westcountry Mussels, Cornish Cider, Leeks, Clotted Cream, Sourdough / 13
Burrata Salad, Beetroot, Smoked Cream, Confit Almonds, Cress / 14

MAINS

- Fish and Chips, Beer Batter, Buttered Peas, Tartare Sauce / 20
Seafood Linguine, Newlyn Crab, Mussels, Prawns, Garlic, Chilli, Parsley / 30
Monkfish Curry, Mussels, Prawns, Chinese Leaf, Sticky Rice, Shrimp Crackers / 33
Whole Dayboat Fish, Cornish Mids, Sea Vegetables, Mussels, Thermidor Sauce / 27
Cornish Steak Sandwich, Harissa Onions, Rocket, Horseradish, Sea Salt Chips / 21
Vegetable Curry, Sweet Potato, Fragrant Rice, Asian Salad, Coconut / 22

SIDES

- Chips with Rosemary Sea Salt / 5
Duck Fat Potato, Garlic Sauce / 6
Tenderstem, Carrots, Beans, Almonds Butter / 6
Cos Leaf Salad, Parmesan, Blushed Tomato, Herb Oil / 5.5
Garlic Foccacia Bread / 5

DESSERTS

- Crispy Rice Pudding, Pineapple, Coconut Sorbet / 10
Chocolate Brownie, Macaroon, Salted Caramel, Pistachio Ice Cream / 10
Banana Tart, Caramelized Banana, Boozy Raisins, Rum Ice Cream / 10
Baileys Crème Brulee, Honeycomb, Clementine, Biscotti / 9
Affogato, Espresso, Coffee Cup Ice Cream / 6
A Selection of Cornish Cheeses, Quince, Grapes, Crackers / 15

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 %.

