

## DINNER MENU

# Porthminster

*Kitchen*

### NIBBLES

- Fresh Bread, Oils, Balsamic / 6
- Green Olives, Cornish Cheese, Orange Honey / 6.75
- Charred Padron Peppers, Lemon / 7
- Crispy Whitebait, Capers, Sage, Lemon Mayo / 6.5
- Porthilly Oyster, Wasabi & Citrus / 5

### STARTERS

- Cornish Pork Belly, Prawn, Bacon Ketchup, Soy Slaw / 13
- Crispy Fried Squid, Blackened Spices, Asian Salad, Citrus Miso / 14
- Westcountry Mussels, Classic Marinere Sauce, Cream, Garlic Focaccia / 13
- Kimchi Croquettes, Cauliflower Slaw, Pickled Raisins, Chilli Emulsion / 13
- Burrata Salad, Roasted Beetroot,, Molasses, Walnuts, Garden Herbs / 14
- Seared South Coast Scallops, Cauliflower, Orange & Hazelnut / 13
- PK Mackerel Pate, Ponzu, Cucumber Pickle, Toast / 10

### MAIN

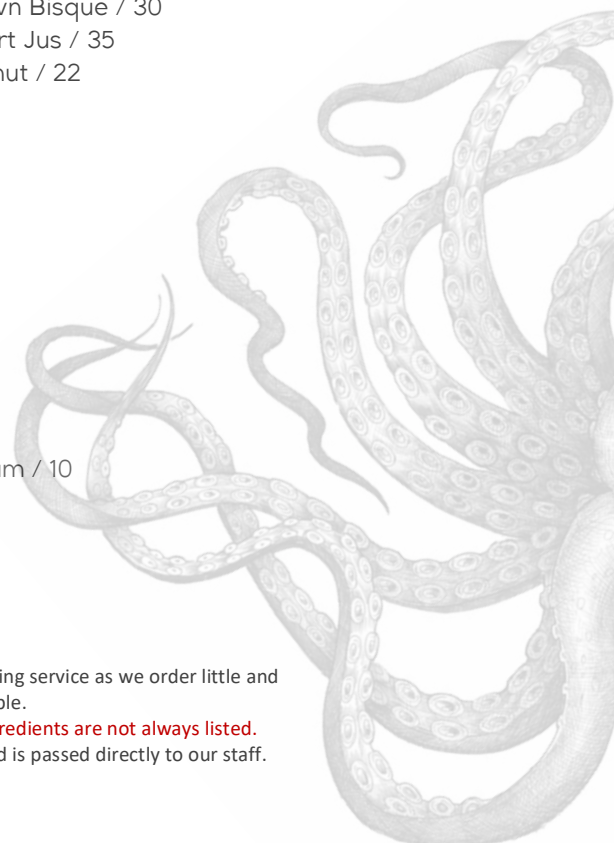
- Seafood Linguine, Newlyn Crab, Mussels, Prawns, Garlic, Chilli, Parsley / 30
- Monkfish Curry, Mussels, Prawns, Chinese Leaf, Sticky Rice, Shrimp Crackers / 33
- Aged Rib-Eye Steak, Duck Fat Chips, Baby Veg, Onion, Beef Sauce, Yorkshire / 37
- Whole Dayboat Fish, Cornish Mids, Fine Beans, Samphire, Mussels, Shellfish Cream / 27
- Spiced Fried Cauliflower, Wild Black Bean Rice, Foraged Mushrooms, Pistachio Yoghurt / 22
- Roasted Hake Fillet, Herb Potato Cake, Prosciutto, Lobster & Prawn Bisque / 30
- Creedy Duck Breast, Potato Terrine, Drunk Pear, Sausage Roll, Port Jus / 35
- Vegetable Curry, Sweet Potato, Fragrant Rice, Asian Salad, Coconut / 22

### SIDES

- Chips with Rosemary Sea Salt / 6
- Duck Fat Potato, Truffle Mayonnaise / 6
- Tenderstem, Carrots, Beans, Almonds Butter / 6
- Cos Leaf Salad, Parmesan, Blushed Tomato, Herb Oil / 6
- Garlic Focaccia Bread / 6

### DESSERTS

- Crispy Rice Pudding, Pineapple, Coconut Sorbet / 10
- Chocolate Brownie, Macaroon, Salted Caramel, Pistachio Ice Cream / 10
- Raspberry Solstis, Hazelnut Feuilletine, Raspberry Sorbet / 10
- Baileys Crème Bruleé, Honeycomb, Clementine, Biscotti / 9
- Affogato, Espresso, Vanilla 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 %.