



LUNCH WITH

Porthminster

Kitchen

1 course 20 / 2 courses 27 / 3 courses 32

NIBBLES

Fresh Bread, Oils, Balsamic / 6

Crispy Whitebait, Capers, Sage, Lemon Mayo / 6.5

Green Olives, Cornish Cheese, Orange Honey / 6.5

Charred Padron Peppers, Lemon, Sea Salt / 7

STARTERS

Soup of the Day, Garlic Toast

Cornish Pork Belly, Prawn, Bacon Ketchup, Soy Slaw

Kimchi Croquettes, Cauliflower Slaw, Pickled Raisins, Chilli Emulsion

Crispy Fried Squid, Blackened Spices, Asian Salad, Citrus Miso

MAINS

Fish and Chips, Beer Batter, Buttered Peas, Tartare Sauce

Cornish Steak Sandwich, Harissa Onions, Rocket, Horseradish, Sea Salt Chips

Vegetable Curry, Sweet Potato, Fragrant Rice, Asian Salad, Coconut

Seafood Linguine, Newlyn Crab, Mussels, Prawns, Garlic, Chilli, Parsley/ SUP 8

SIDES / 6

Chips with Rosemary Sea Salt

Duck Fat Potato, Truffle Mayonnaise

Tenderstem, Carrots, Beans, Almonds Butter

Cos Leaf Salad, Parmesan, Blushed Tomato, Herb Oil

Garlic Focaccia Bread

DESSERTS

Crispy Rice Pudding, Pineapple, Coconut Sorbet

Chocolate Brownie, Macaroon, Salted Caramel, Pistachio Ice Cream

Affogato, Espresso, Vanilla Ice Cream

A Selection of Cornish Cheeses, Quince, Grapes, Crackers / SUP 7

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 %.

