



SUNDAY
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

SUNDAY ROASTS

Roast Locally Reared Beef, Yorkshire, Horseradish
Slow Cooked Pork Shoulder, Saffron Apple Puree
Winter Vegetable Pithivier, Red Wine Gravy
All served with;
Roast Potatoes, Cauliflower Cheese, Orange Glazed Carrots, Greens,
Spiced Red Cabbage, Confit Shallot

MAINS

Fish and Chips, Beer Batter, Buttered Peas, Tartare Sauce
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
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
Baileys Crème Bruleé, Honeycomb, Clementine, Biscotti / 9
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 %.

