



SUNDAYS AT
Porthminster
Kitchen

1 COURSE 20 / 2 COURSES 27 / 3 COURSES 32

NIBBLES

Fresh Bread, Smoked Butter / 6
Crispy Whitebait, Sage, Curried Mayo / 6.5
Green Olives, Cornish Cheese, Orange Honey / 7
PK Classic Ponzu Mackerel Pate, Sourdough / 6.5

STARTERS

Soup of the Day, Garlic Bread
Fried Cauliflower, Gochujang, Chimichurri, Pistachio Yoghurt
Slow Cooked Pork Belly, Tandoori Scampi, Bacon, Cucumber
Crisp Fried Black Spiced Squid, Asian Salad, Citrus Miso

MAINS

Fish and Chips, Beer Batter, Buttered Peas, Tartare Sauce
Vegetable Curry, Sweet Potato, Fragrant Rice, Gyoza, Coconut
Seafood Linguine, Newlyn Crab, Mussels, Prawns, Garlic, Chilli, Parsley/ SUP 8

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*

SIDES / 6

Chips with Pecorino
Charred Tenderstem Broccoli, Sweet Chilli, Almond
Asian Salad, Cucumber, Miso, Coconut
Garlic Focaccia Bread
Duck Fat Chips, Garlic Emulsion
Cornish Mids, Red Onion, Chorizo

DESSERTS

Crispy Rice Pudding, Pineapple, Coconut Sorbet
Chocolate Brownie, Macaroon, Salted Caramel, Pistachio Ice Cream
Baileys Crème Brulee, Honeycomb, Clementine, Biscotti
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 %.

