

Winter Menu

Our Chefs gather produce from our adjacent garden plot and the coastal path each day.

Please feel free to ask our staff about the freshly picked ingredients that are being used in our kitchen.

If you have any allergies please inform us and our chefs will do everything they can to accommodate your needs.

Green Olives ~ Manchego Cheese ~ Thyme ~ Honey

£4.95

Freshly Baked Bread ~ Whipped Herb Butter

£4.95

(Add Mackerel Ponzu Pate £4.95)

(Add Vegan Cashew Umami Butter £4.95)

(Add Dukkah Nuts and Extra Virgin Olive Oil £1.95)

Starters

Parsnip & Chestnut Soup ~ Minus 8 Cider Vinegar, Garlic Bread

£9.50

Pan Fried Gurnard Fillet ~ Mussels, Mester Crab Sauce, Spiced Mayonnaise

£11.50

Sticky Pork Belly ~ Soy Glaze, Kimchi, Sesame, Cashew Cream, Crispy Shallots

£12.50

Cornish Lobster Linguine ~ Shellfish Sauce Américaine, Broad Bean Shoot

£18.00

Porthminster Fried Squid ~ Asian Salad, Citrus White Miso Dressing, Lime, Black Spice

£10.95

Fried Halloumi Cheese ~ Rich Spiced Tomato Sauce, Coriander Leaf, Dukkah Spiced Nuts

£9.50

BBQ Beef Taco ~ Chipotle Mayonnaise, Cucumber Salsa, Wasabi Cashew Cream, Jalapenos

£15.00

Mains

Crab & Seafood Linguine ~ Mussels, Prawns, Chilli, Lemon, Garlic, Parsley	£21.50
Pan Fried Cornish Hake Fillet ~ Anna Potato, Streaky Bacon, Creamed Cabbage, Clams	£29.95
Indonesian Soy Tempeh Curry ~ Bok Choy, Cherry Tomatoes, Sweet Potato, Jasmine Rice, Sambal	£19.50
Porthminster Fish & Chips ~ Beer Battered Haddock, Tartare Sauce, Garlic & Rosemary Chips	£16.95
Mild Indonesian Monkfish Curry ~ Tiger Prawns, Mussels, Prawn Crackers, Sweet Potato, Jasmine Rice	£29.50
Autumnal Mushroom Linguine ~ Grana Moravia, Spinach, Pinenuts, Cashew & Cep Cream, Truffle Oil	£18.95
Crispy Fried Whole Cornish Sole ~ Thai Style Crab Salad, Wasabi Citrus Dressing, Steamed Jasmine Rice	£32.50
West Country Fillet Of Beef ~ Spinach, Crispy Potato, Beef Jus, Porcini Cashew Pate, Fresh Winter Truffle	£38.95

Sides

Chips with Garlic & Rosemary ~ Cornish Sea Salt	£4.25
Sautéed New Potatoes ~ Fresh Herbs, Cornish Butter	£3.75
Chinese Style Smashed Cucumber Salad ~ Sesame, Ginger	£4.50
Steamed Jasmine Rice ~ Kaffir Lime, Sambal, Wasabi	£3.50
Truffled Skinny Fries ~ Italian Cheese, Pink Pepper	£7.50
Seasonal Greens ~ Please Ask a Server	£4.50

Desserts

Deep Fried Banoffee Pie ~ Miso Custard, Toasted Marshmallow Umeshu, Akashi-Tai Ginjo Sake, Japan	£8.95
Valrhona Chocolate Tart ~ Frozen Cappuccino, Chocolate Shard, Hazelnut Praline Felsina Berardenga Vin Santo, Italy	£8.95
Porthminster Sticky Toffee Pudding ~ Vanilla Ice Cream, Cornish Fairing, Rum Soaked Raisins Barbadillo, Pedro Ximenez, Spain	£8.95
Three British Cheeses ~ Lavosh Crispbread, Grape Kombucha, Quince	£13.50

Dessert Wines & Ports

Muscat Rivesaltes Lafage, France - <i>Very pure, clean, primary and grapey</i> / Glass 100 ml	£5.95
Trapadis Rasteau Grenat Noir, France - <i>Dark red chocolatey</i> / Glass 50 ml	£4.50
Rutherglen, Chambers Muscat, Australia - <i>Liquid Christmas Pudding</i> / Glass 50 ml	£4.95
Recioto Tesauero, Apassimento Verona red, Italy - <i>Slight savoury edge</i> / Glass 50 ml	£5.50
Royal Tokaji Blue Label 5 Putt, Hungary - <i>Ultra intense, liquid marmalade style</i> / Glass 50 ml	£7.50
Mt Horrocks Cordon Cut Riesling, Australia - <i>Very crisp, clean, high acidity</i> / Glass 50 ml	£7.95
Umeshu, Dessert Wine, Japan - <i>A marriage of dark fruit, almonds</i> / Glass 50 ml	£6.95
Felsina Berardenga Vin Santo, Italy - <i>Value Vin Santo, caramel fudge</i> / Glass 50 ml	£8.50
Barbadillo, Pedro Ximenez, Spain - <i>Raisins, cinder toffee</i> / Glass 50 ml	£5.95
Krohn Colheita, Port, 2007 - Portugal / Glass 50ml	£8.50

Digestifs

Brandy

Cognac Maxime Trijol V.S.O.P - £6.50
Bas Armagnac, 20 yr - £8.95
Cognac Ragnaud Sabourin Alliance No. 35 - £12.95
Calvados Adrien Camut Reserve - £14.95

Rum

Old J Dark Spiced, England - £4.65
Mezan XO, Jamaica - £4.65
Rumbullion, England - £4.95
Diplomatico Mantuano, Venezuela - £5.80

Whisky

Glenmorangie Original 10, Highland - £4.50	Jack Daniels No.7, Tennessee - £3.95
Makers Mark Straight Bourbon, Kentucky - £5.25	Jamesons Blended Irish Whiskey, Dublin - £3.95
Nikka, From The Barrel, Japan - £7.50	Red Breast 12, Single Pot Still, Dublin - £5.95
Lagavulan 16, Single Malt, Islay - £8.95	Teeling, Single Malt, Dublin - £6.95

Childrens' Menu

(Suitable for 9 and under)

ALL DISHES FROM THE MAIN MENU CAN BE INTO SMALLER PORTIONS FOR CHILDREN.
PLEASE ASK A MEMBER OF STAFF

Prawn Scampi ~ £12.50

Chips & Peas

Fish & Chips ~ £7

Fresh Lemon

Steamed Mussels ~ £10

Garlic & Cream

Cornish Beef Pie ~ £9.50

Potatoes & Greens

Crab Linguini ~ £15

Salt & Pepper Squid ~ £9.50

Garlic Mayonnaise

Cheese Pasta ~ £5

Cornish Sausages ~ £7

New Pots ~ Greens

Crispy Fried Chicken Tenders ~ £7

Chips & Greens

Ice Cream ~ £3.50

Vanilla or Chocolate

American Style Waffles ~ £5

Maple Syrup or Nutella, with Whipped Cream