

Porthminster

dinner

Mixed Olives, Smoked Cheddar, Honey / 6

Freshly Baked Bread, Whipped Butter / 5

STARTERS

Pearl Barley Risotto, Burnt Onion, Black Garlic / 12

Baked Smoked Haddock, Crispy Bacon, Truffle Sauce / 12

Crispy Asian Beef, Honey & Chilli Glaze, Sesame, Asian Salad / 12

Hand Dived Scallops, Lemongrass Veloute, Crispy Chicken Skin / 22

Cornish Blue Fin Tuna Tartare, Kaffir Lime, Ponzu / 15

Fowey Mussels, White Wine, Garlic & Parley / 14

MAIN COURSES

St Ives Bay Lobster Linguine, Tomato & Chilli, Gremolata / 28

Porthminster Fish Curry, Tempura Tiger Prawn, Jasmine Rice / 34

Heritage Beef Fillet, Duck Liver, Jerusalem Artichoke, Bordelaise Sauce / 35

Hand Rolled Ricotta Gnudi, Butter Glazed Carrots, Puffed Spelt / 24

Line Caught Seabass, Butter Mash, Samphire, Crab Bisque / 28

Turbot Fillet, Potato Galette, Warm Tartare Sauce / 30

SIDES / 6

All Butter Mash / Parmesan Fries / Butter Glazed Carrots / Asian-Style Greens

DESSERTS

Crème Catalan, Poached Rhubarb, Blood Orange / 10

Echeverria Late Harvest Sauvignon Blanc - Stone Fruit, Orange & Honeysuckle - 75ml / 6.95

Chocolate Nemesis, Pink Peppercorn, Cardamom Ice Cream / 10

Elysium Black Muscat - Greek for Heaven, sweet & velvety with a rose-like aroma - 50ml / 7.50

Classic Lemon Tart, Raspberry Sorbet / 10

Yuzushu, Akashi-tai Ginjo Yuzu Sake, Japan - 50ml / 10.95

Perl Las, Walnut & Honey Tart / 12 [A mild yet punchy blue | pasteurised | suitable for vegetarians]

Krohn LBV Port, Black Cherries, Plums & Dark Chocolate - 50ml / 7.50

If you have any allergies please let us know at the time of ordering and we will do everything we can to accommodate you.
A 12.5% discretionary service charge will be included in your bill and is passed directly to our staff. All prices on menu include VAT.