

Winter at
Porthminster
lunch

1 COURSE 25 / 2 COURSES 30 / 3 COURSES 34

Freshly Baked Bread, Whipped Butter / 5

STARTERS

Pearl Barley Risotto, Burnt Onion, Black Garlic
Baked Smoked Haddock, Crispy Bacon, Truffle sauce
Crispy Asian Beef, Honey & Chilli Glaze, Sesame, Asian Salad
Cornish Blue Fin Tuna Tartare, Kaffir Lime, Ponzu
Fowey Mussels, White wine, Garlic & Parley

MAIN COURSES

Turbot Fsillet, Butter Mash, Samphire, Whey Sauce
Confit Guinea Fowl Leg, Parsnip, Greens, Pickled Walnut
Porthminster Fish Curry, Tempura Tiger Prawn, Jasmine Rice / SUP 10
Hand Rolled Ricotta Gnudi, Butter Glazed Carrots, Puffed Spelt
Lobster Linguine, Tomato, Chilli, Caper & Tarragon

SIDES / 6

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

DESSERTS

Crème Catalan, Poached Rhubarb, Blood Orange
Chocolate Nemesis, Pink Peppercorn, Cardamom Ice Cream
Perl Las, Walnut & Honey Tart / SUP 4

Perl Las, a mild yet punchy blue | pasteurised | suitable for vegetarians