

Porthminster

dinner

Mixed Olives, Smoked Cheddar, Honey / 6

Trio of Porthilly Oysters, Natural with Lemon / 14

Freshly Baked Bread, Whipped Butter / 5

STARTERS

Pearl Barley Risotto, Burnt Onion, Black Garlic / 12

Ken Forrester Renegade, Grenache, Mourvedre & Syrah - SA - 125ml / 10

Porthminster Squid, Black Spice, Citrus Miso, Asian Salad / 14

Porthminster, Sauvignon Blanc - SA - 125ml / 8

Home-Cured Trout Pastrami, Crème Fraiche, Pickles, Oat Cakes / 14

Stump Jump, Chardonnay - AUS - 125ml / 10

Burrata, Blood Orange, Walnut & Watercress Pesto, Fennel Seed Flatbread / 14

Les Clans, Rose, Côtes de Provence - FR 22

Sticky Soy-Glazed Pork Cheek, Cashew Cream, Asian Salad / 14

Tournée du Sud, Pinot Noir - FRA - 125ml / 8

MAIN COURSES

Pan Roasted Skate Wing, Monk's Beard, Café De Paris Butter / 30

Porthminster, Sauvignon Blanc - SA - 125ml / 8

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

Minuty Prestige, Côtes de Provence Rosé - FR - 125ml / 12

Fillet of Hake, Charred Purple Sprouting, Mash, Spiced Spider Crab Sauce / 32

Naude, Chenin Blanc - SA / 13

Slow-Roasted Lamb Shoulder, Asparagus, Pea & Mint, Yoghurt, Lamb Jus / 30

Mount Langi, Cliff Edge, Shiraz - AUS - 125ml / 12

Halibut Loin, Potato Galette, Warm Tartare Sauce / 35

Ruinart R Brut, Champagne - FRA - 125ml / 17

SIDES / 6

Parmesan Fries / All Butter Mash / Asian Greens / Garlic Bread

Butter Glazed Carrots with Almond Duqqa / Grilled Hispi Cabbage with Nduja Butter

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.