



Porthminster

Mixed Olives, Smoked Cheddar, Honey / 6
Freshly Baked Bread, Whipped Butter / 5

STARTERS

Cornish Bluefin Tuna, Tataki Style, Nam Jim / 18
Les Clans, Chateau d'Esclan, Côtes de Provence ~ FR (Coravin) - 125ml / 25
Porthminster Squid, Black Spice, Citrus Miso, Asian Salad / 14
Parallele 45, Paul Jaboulet Cotes du Rhone Blanc ~ FRA - 125ml / 11
Burrata, Tomato & Basil Gazpacho, Garlic Crouton, Herb Oil / 14
Naude, Colombard ~ SA ~ 125ml / 14
Home-Cured Trout Pastrami, Crème Fraiche, Pickles, Oat Cakes / 14
Stump Jump, Chardonnay ~ AUS ~ 125ml / 11
Home Made Duck Ham, Cantaloupe Melon, Blackberry, Hazelnut / 14
Minuty Prestige Rose ~ FRA ~ 125ml / 13

MAIN COURSES

Skate Wing, Black Butter & Lemon, Samphire / 29
Stump Jump, Chardonnay ~ AUS ~ 125ml / 11
Spiced Falafel, Chickpea & Roasted Vegetable Tagine, Preserved Lemon / 25
Dandelion Vineyards, Enchanted Garden Riesling ~ AUS ~ 125ml / 12
Catch of the Day, Olive Oil Mash, Charred Courgette, Provencal Tomato, Salsa Verde / 34
Naude, Colombard ~ SA - 125ml / 14
Line-Caught Seabass Fillet, Giant Couscous Salad, Cauliflower, Sour Grape, Curry Butter / 36
FMC 2020, Chenin Blanc (Magnum) ~ SA - 125ml / 18
Asian Style Beef Short Rib, Green Mango Salad, Steamed Rice / 29
Terrazze, Pinot Noir ~ ITA ~ 125ml / 12

SIDES / 6

Parmesan Fries / Olive Oil Mash /
Smashed Cucumber Salad / Fine Beans, Confit Shallots & Almonds

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.