



Porthminster

Freshly Baked Bread, Oil & Balsamic / 5
Gordal Olives / 7

STARTERS

Porthminster Squid, Black Spice, Citrus Miso, Asian Salad / 14
Naude, Colombard - SA - 125ml / 14

Fowey Mussels Mariniere Style, White Wine, Garlic, Herbs / 14
Porthminster Sauvignon Blanc - SA - 125ml / 9

Twice Baked Cheese Souffle, Vintage Davidstow Cheddar, Spring Onions / 14 (Allow 15 Mins)
Les Clans, Chateau d'Esclan, Côtes de Provence - FRA (Coravin) - 125ml / 25

Ceviche of Dayboat Fish, Blood Orange, Crème Fraiche, Chilli / 14
Trimbach Riesling - FRA - 125ml / 14

Roast Chicken Terrine, Dill Pickled Lettuce, Parmesan Custard / 12
Terrazze, Pinot Nero - ITA - 125ml / 12

Trio of Hand-Dived Orkney Scallops, Seaweed Butter / 27
Ruinart R Brut, Champagne - FRA - 125ml / 18

Prawn Dumplings, Wasabi Citrus Soy / 12
Les Mougeottes, Chardonnay - FRA - 125ml / 10

MAIN COURSES

Catch of the Day, New Season Asparagus, Buttery Mash, Parsley & Whey Sauce / 29
Naude, Colombard - SA - 125ml / 14

Porthminster Monkfish Curry, Tiger Prawn, Mussels, Steamed Jasmine Rice / 39
Trimbach Riesling - FRA - 125ml / 14

Halibut Loin, Oyster Mushrooms, Artichoke, Chicken Butter Sauce, Salsa Verde / 32
Naude, Colombard - SA - 125ml / 14

Beer Battered Haddock & Chips, Crushed Peas, Homemade Tartare / 24
Ruinart R Brut, Champagne - FRA - 125ml / 18

Wild Mushroom Cavatelli, Celariac & Truffle, Oyster Mushrooms, Pinenuts / 22
Terrazze, Pinot Nero - ITA - 125ml / 12

Trevaskis Beef Sirloin, Smoked Wagyu Brisket, Celeriac Puree, Beef Jus / 35
Ridge, Shiraz, Geyserville 2021 - USA (Coravin) / 35

SIDES / 6

Buttery Mash / Garlic Bread / Parmesan Fries / Warm Green Beans & Samphire /
Smashed Cucumber, Radish & Chilli Crunch / Salt-Baked Beetroot, Hazelnut Pesto /

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.