

2 Course Menu for £25 *** 3 Course Menu for £30 ***

To Start

Olives	4.00
Garlic Bread	5.00
St Ives Baked Bread with Olive Oil & Balsamic	4.00

Starters

*** Korean Fried Cauliflower- Smoked Nut Butter- Asian Slaw	7.95
***Parma Ham- Blue Cheese- Walnuts- Pear	8.00
***Crispy Fried Squid- Black Spices- Pickled Chilli Mayo	10.00
Crispy Battered Pork Belly- Sticky Sauce- Barbecued Cashew Cream	10.00
Beetroot Cured Salmon-Asparagus- Dill- Gin Dressing- Blood Orange	10.95
West Country Mussels- Nduja- Cream- White Wine	12.95

Local Wines By Polgoon Vineyard & Orchard

2019 Sparkling Pinot Noir Rose	125ml- 12 // 60
2022 Polgoon Sauvignon Blanc	45
2022 Polgoon Pinot Noir Rose	45

Please inform your server of any allergies or intolerances as all ingredients are not always listed.

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 at 20%



Main Meals

*** Mushroom Linguine- Brie- Truffle- Parmesan	14.95
*** Porthgwidden Fish and Chips - Peas - Tartare Sauce	17.00
***West Country Mussels Nduja - Cream - White Wine - Fries	20.00
Cornish Lemon Sole- Parma Ham- Peas- Mint- New Potatoes	26.00
Sirloin Steak - Green Peppercorn Sauce- Tenderstem - Fries	28.00
Prawn, Crab, Mussels Linguine- Basil- Chilli- Garlic- Fennel	28.00
Catch Of The Day- See Daily Specials	P.O.A

<u>Sides</u>

Fries 5.00 House Salad 5.00 Steamed Green 5.00

Kids Menu

Cornish Ice Cream-£4 Parmesan Pasta 6.50 Mussels- Chips 11.00 Vanilla Chocolate Chicken Goujons- Chips- Peas 7.50 Fish and Chips- Peas Salted Caramel 8.50 Sirloin Steak- Chips 12.00 Salt & Pepper Squid-Chips 9.00

<u>Dessert</u>

***Porthgwidden Flourless Chocolate Cake- Clotted Cream	8.00
*** Toffee Apple Crumble- Miso Caramel- Clotted Cream	8.00
Lemon Tart- Raspberry Sorbet- Yoghurt Crispy	8.00
Local Cheese Board- Fig & Nut- Crackers	12.00
Affogato - Espresso - Vanilla Bean Ice Cream - Amaretto	7.95
Le Muscat Dessert Wine 125ml	5.75