



DINNER MENU

Porthminster

Kitchen

NIBBLES

Fresh Bread, Whipped Butter, Modena / 6
Crispy Whitebait, Sage, Curried Mayo / 6.5
Charred Padron Peppers, Lemon, Sea-salt / 6
PK Green Olives, Smoked Cheddar, Orange Honey / 7
PK Classic Ponzu Mackerel Pate, Sourdough / 6.5
Porthilly Oyster, Shallots, Wasabi & Citrus / 4.20

STARTERS

Burrata, Heritage Tomato, Pomegranate, Polenta Fries / 13
Crispy Fried Squid, Blackened Spices, Asian Salad, Citrus Miso / 14
West Country Mussels, Samphire, Capers, Shallots, White Wine, Cream / 13
South Coast Scallops, Seaweed, Lobster Butter, Puffed Crackle / 13
Slow Cooked Pork Belly, Crispy Spiced Prawn, Bacon, Apple / 14
Fried Cauliflower, Gochujang, Chimichurri, Pistachio Yoghurt / 13

MAINS

Fish and Chips, Beer Batter, Buttered Peas, Tartare Sauce / 20
PK Seafood Linguine, Crab, Mussels, Prawns, Garlic, Chilli, Parsley / 30
PK Monkfish Curry, Mussels, Prawns, Chinese Leaf, Sticky Rice, Coconut, Crackers / 33
Whole Cornish Sole, Cornish Mids, Asparagus, Mushrooms, Capers, Spider Crab Butter Sauce / 29
Catch of the Day, Herb & Citrus Potato Cake, Crisp Ham, Crab Crème Fraiche, Lobster Bisque / 30
Aged Rib-Eye Steak, Duck Fat Chips, Mushrooms, Onion, Red Wine Jus / 37
Crispy Whole Sea Bream, Asian Salad, Sticky Rice, Dipping Sauces / 26
PK Vegetable Curry, Sweet Potato, Sticky Rice, Gyoza, Coconut / 22

SIDES / 6

Chips with Pecorino
Crisp Cornish Mids, Red onion, Chorizo
Charred Tenderstem Broccoli, Sweet Chilli, Almonds
Duck Fat Chips, Garlic Emulsion
Garlic Focaccia
Asian Salad, Cucumber, Miso, Coconut

At this time of the year dishes may sometimes change or sell out during service as we order little and often to keep produce as fresh as possible.

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 menu prices include VAT at 20 %.

