



LUNCH WITH

# Porthminster

*Kitchen*

1 COURSE 20 / 2 COURSES 27 / 3 COURSES 32

## NIBBLES

Fresh Bread, Whipped Butter, Modena / 6  
Crispy Whitebait, Sage, Curried Mayo / 6.5  
Green Olives, Smoked Cheese, 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  
Slow Cooked Pork Belly, Crispy Spiced Prawn, Bacon, Cucumber  
Fried Cauliflower, Gochujang, Chimichurri, Pistachio Yoghurt  
Crispy Fried Squid, Blackened Spices, Asian Salad, Citrus Miso  
Westcountry Mussels, Samphire, Capers, Shallots, White Wine, Cream

## MAINS

Fish and Chips, Beer Batter, Buttered Peas, Tartare Sauce  
Cornish Steak Sandwich, Harissa Onions, Rocket, Horseradish, Sea Salt Chips  
Vegetable Curry, Sweet Potato, Fragrant Rice, Gyoza, Coconut  
Classic Caesar Salad, Crisp Lettuce, Anchovies, Smoked Chicken, Parmesan  
Seafood Linguine, Crab, Mussels, Prawns, Garlic, Chilli, Parsley / SUP 8  
Crispy Whole Sea Bream, Asian Salad, Fragrant Rice, Dipping Sauces / SUP 5

## SIDES / 6

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

## DESSERTS

Crispy Rice Pudding, Pineapple, Coconut Sorbet  
Chocolate Brownie, Macaroon, Salted Caramel, Salted Caramel Ice Cream  
Affogato, Espresso, Vanilla Ice Cream  
Bailey's & Vanilla Crème Bruleé, Raspberry, Lemon Shortbread  
A Selection of Cornish Cheeses, Quince, Grapes, Crackers / SUP 7

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 %.

