



Porthminster

kitchen

SNACKS & SMALL PLATES

Sour Dough - Whipped Butter	5
Mixed Italian Olives	5
Whitebait - XO Mayonnaise	8
Ponzu Mackerel Pate - Sourdough	8
Goats Cheese & Spinach Croquettes	8
Pulled Pork - Crispy Hash - Burnt Apple	9
Padron Pepper - Spiced Houmous - Preserved Lemon	8
Salt & Pepper Squid - Citrus Miso	8
Korean Fried Cauliflower	8
Scallops - Mac & Cheese - Bacon Jam	12
Corn Ribs - Chipotle - Chimichurri	8
Steamed Mussels - Nduja - Cider	9/ 16

AMPLE PLATES

Crab & Mussel Linguine	21
Whole Cornish Sole - Lemon & Parsley	19
Tomato & Spiced Aubergine Linguine - Parmesan	16
Catch Of The Day - Roasted Broccoli - Salsa Verde	24
Beer Battered Fish & Chips - Tartare Sauce	18
Duck Leg - Asian Greens - Hoisin	22
Seafood Curry - Jasmine Rice - Prawn Cracker	28
Prime Aged Sirloin Steak - Gherkin Gravy or Chimichurri	28

SIDES / 5

Chips / Mash / Garlic Bread
Sweet Chilli Burnt Kale / Nduja Broccoli / Smashed Cucumber

DESSERTS

Creme Brûlée	8
Banana Cheesecake - Rum - Honeycomb	8
Rice Pudding Spring Roll - Mango & Lime	8
Sticky Toffee Pudding - Butterscotch - Clotted Cream	8
Cornish Blue - Fruit Cake	10

At times dishes may change or sell out 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 %.

