



Porthminster

kitchen

SNACKS & SMALL PLATES

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

AMPLE PLATES

Whole Cornish Sole - Lemon & Parsley	19
Tomato & Spiced Aubergine Linguine - Parmesan	16
Asian-Style Vegetable Curry - Jasmine Rice - Samosa	21
Prime Aged Sirloin Steak - Gherkin Gravy or Chimichurri	32
Catch of the Day - Roasted Broccoli - Salsa Verde	26
Seafood Curry - Jasmine Rice - Prawn Cracker	28
Beer Battered Fish & Chips - Tartare Sauce	19
Duck Leg - Asian Greens - Hoisin	22
Cornish Crab & Mussel Linguine	26

SIDES / 5

Chips / Mash / Garlic Bread / Baby Gem Caesar /
Rocket & Parmesan Salad / 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 %.

