

Lunch on the WATER'S EDGE

two courses £22 | three courses £28

STARTERS

Chef's daily changing soup *(DC)*

Coconut crumbed prawns *(2, 3, 4, 7)*
pineapple and mango salsa, fresh lime

Cornish sea salt carpaccio of Nantegue farm beef *(7, 14)*
shaved parmesan, caper berries, micro basil

Avocado and pine smoked halloumi *Vg*
sunburst tomatoes, Lizard leaves, tomato gel

MAINS

Seafood and chips *(2, 3, 4, 5, 7, 8)*
fresh crab, mussel pot, grilled haddock, siracha mayonnaise, skinny fries, Lizard leaves
supplement of £5 per person

Seared lamb sirloin *(1, 7, 14)*
pan fry new potatoes, peas, mint, pea cresses, jus

Cornish coastal catch of the day *(5, 7)*
Canara Farm bubble 'n' squeak, lemon dill butter

Rolled chicken and chorizo *(2, 4, 7)*
potato gnocchi, confit onions, tomatoes, spinach, chorizo oil

Rosemary roast butternut squash *Vg*
tarragon courgettes and peas, aubergine caviar, pea cress

DESSERTS

Iced rhubarb parfait *(2, 4, 7, 10, 12 MC)*
vanilla poached rhubarb, black sesame cracker

Chocolate layered torte *(2, 4, 7, 14)*
white tonka bean, Belgian dark and strawberry chocolate, elderflower gin-soaked summer berries

Sea salt caramel mess *Vg*
chickpea meringue, sea salt and sweet popcorn, Jude's honeycomb ice cream

Artisan Cornish and Westcountry cheeses *(1, 2, 7, 9, 14)*
your choice of three cheeses, Bath biscuits, chutney, grapes
supplement of £5 per person

SIDES £4 EACH

Lizard leaf dressed salad *(14)*
Skinny chips *(2 MC)*

Buttered new potatoes *(7)*
Local buttered vegetables *(7)*

Allergen advice



Daily changing



May contain

1.



Celery

2.



Cereals
containing
gluten

3.



Crustaceans

4.



Eggs

5.



Fish

6.



Lupin

7.



Milk

8.



Molluscs

9.



Mustard

10.



Nuts

11.



Peanuts

12.



Sesame Seeds

13.



Soya

14.



Sulphur dioxide
(sometimes
known as
sulphites)