

Pink Skin

THE SEAFOOD RESTAURANT

WINTER SET LUNCH

Three courses 40.00

FIRST COURSE

SEAFOOD PANCAKES

with prawns and white fish, baked in bechamel sauce

VENISON CARPACCIO

with rocket and Parmesan

ROASTED BABY BEETROOT

with candied walnuts, pickled apple, rosso di Treviso and Roquefort

MAIN COURSE

DEEP FRIED PLAICE

with ravigote sauce

POACHED GUINEA FOWL

with winter vegetables, herbed lentils and salsa verde

ROASTED CAULIFLOWER

with a caper and raisin purée, pomegranate, mint and coriander

DESSERT

BAKED FILO PASTRIES

with vanilla cream and pistachios

SEVILLE ORANGE TART

with raspberry sorbet

PASSION FRUIT MOUSSE

Trerethern Farm

Most of the vegetables and salads on the menu come from Ronald and Ross Geach's farm just outside Padstow overlooking the estuary. Ross is an ex-chef of ours and we love talking all things veg.

A discretionary charge of 12.5% will be added to your bill. | Please ask for any allergen information