

Pink Skin

THE SEAFOOD RESTAURANT

SET LUNCH

Three courses 40.00

STARTER

ZUPPA DI COZZE E ARSELLE

a stew of mussels and clams over chargrilled bread 620 kcal

ARANCINI

'nduja, mozzarella and basil 564 kcal

BURRATA AND WILD GARLIC PESTO

with pickled shallots, pinenuts and croutons 647 kcal

MAIN COURSE

PAN-FRIED HAKE

with seashore vegetables and cockles 802 kcal

SAUTÉED CHICKEN SUPREME

with Muscat wine and crème fraîche 1019 kcal

MISO ROASTED AUBERGINE

with pomegranate molasses, yoghurt and sesame seeds 339 kcal

ROASTED COD

with braised fennel, capers and green olives 864 kcal
supplement £8

DESSERT

APPLE AND LEMON PAVLOVA

with whipped yoghurt ganache 358 kcal

BLUEBERRY BASQUE CHEESECAKE

with Chantilly cream 191 kcal

MANGO BAVAROIS

190 kcal

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