

Pink Stein

THE SEAFOOD RESTAURANT

LUNCH MENU

Three courses

FIRST COURSE

SOFT POLENTA

with sautéed wild mushrooms

MAIN COURSE

POACHED HADDOCK

with spinach, mussels and a whisky butter sauce

DESSERT

APPLE AND FRANGIPANE BAND

with caramel sauce

SIDES

GARDEN SALAD with fines herbes. 4.00

THIN CUT CHIPS 5.50

RICE spiced with cinnamon and cloves. 3.50

KALE with confit shallot. 5.50

BUTTERED POTATOES with parsley and mint. 5.50

GLAZED CARROTS with star anise. 6.50

BROCCOLI with toasted almonds. 6.95

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.