IN

THE SEAFOOD RESTAURANT LUNCH MENU

Three course 30.00

FIRST COURSE

JAPANESE FISH CAKES

with tuna and a soy and sesame dressing 128 kcal

MAIN COURSE

GRILLED HAKE

with cannellini beans, thinned mayonnaise and capers 263 kcal

DESSERT

CHOCOLATE MOUSSE

with caramelised bananas 1076 kcal

SIDES

GARDEN SALAD with fines herbes. 132 kcal 5.50

BUTTERNUT SQUASH with basil and chilli oil. 370 kcal 5.00

RICE spiced with cinnamon and cloves. 270 kcal 3.50

BUTTERED POTATOES with parsley and mint. 378 kcal 5.50

GLAZED CARROTS with star anise. 187 kcal 6.50

THIN CUT CHIPS 408 kcal 5.50

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.