

Beach house Menu. Portreath

Artisan bread and pesto butter

To Start

Potted Cornish smoked Mackerel rillettes. Sourdough toast. Pickles.

Roasted Scallops. Seaweed butter.

White picked Crab. Lemon Creme fraiche. Dill. Brioche.

Chicken and asparagus terrine. Apricot chutney. Baby leaves. Lemon Vinaigrette.

To Follow

Cod. Pancetta and herb gratin. Mashed potato. Chive butter sauce. Samphire

12 hour Braised beef brisket. Chimichurri salsa.

Jus. Fondant potato. Fine beans.

Fillet of beef. Bearnaise. Thrice cooked chips.

Rocket and parmesan.

Marinated Pork tenderloin. Crackling. Garlic and crispy sage. Cider jus. Buttered Leeks.

To Finish

Chocolate terrine. Cornish Ice Cream.

Crunchy bits.

Rose and vanilla poached pear. Creme fraiche. Almond Praline.

Pavlova. Strawberrys. Vanilla Chantilly cream.

Syrup.