

COCKTAILS



Cherry splash captain morgan white rum, amaretto, cherry brandy & cranberry juice	8
Elderflower fizz prosecco & st germain elderflower liqueur	7
Bramble tanqueray gin, chambord, lime & sugar syrup	8
Pimms on fire winter pimms, ginger beer & lime	7.5
Tatanka zubrowka vodka, apple juice & Cornish orchards cider	7.5
Good tidings ketel one vodka, cointreau & cranberry juice	8

TO SHARE

Focaccia bread ^{VG}	3
extra virgin olive oil & balsamic vinegar	
Marinated olives ^{VG GF}	4
rosemary, lemon & garlic	
Seafood platter	15
king prawns, squid, garlic aioli, smoked haddock mousse, horseradish mackerel pâté, smoked salmon gravlax, toasted ciabatta, pickled veg & lemon	
Mezze platter ^V	12
flat bread, baba ganoush, dukkha, olive oil, beetroot hummus, dolmades, olives & feta	
Antipasti	14
focaccia, cured meats, olives, pickles, balsamic, sun blushed tomatoes & parmesan	

STARTERS

Soup of the day da bara bread (please see daily specials) ^{GO}	6
Baked scallops sesame, chilli, ginger, spring onion & puff pastry	8.5
Roasted beetroot whipped goat's cheese, toasted walnuts, dill & rocket ^{V GF}	6.5
Thai chicken skewers pickled vegetables & satay sauce	7
Mushroom & pearl barley risotto parsley, truffle oil & shallots ^{VG}	6.5
Smoked haddock mousse cucumber, watercress, lemon & rye bread ^{GO}	7

SANDWICHES

served midday to 5pm

Toastie honey roast ham, cheddar cheese, slaw & cider chutney ^{GO}	7
Glazed bap breaded fish fingers, tartare sauce, gem lettuce & lemon	7.5
Wrap chicken shawarma, hummus, cucumber, rocket, slaw & mint yoghurt	8
Flat bread hummus, roasted carrots, sun blushed tomatoes, chilli & avocado ^{VG}	7

FAVOURITES

Beer battered fish & chips	12.5
ham hock mushy peas, tartare sauce & lemon	
Lewinnick fishcakes	12.5
roast cherry tomatoes, leaves, superfood slaw & lemon dressing	
Steamed Cornish mussels ^{GO}	14.5
(please see daily specials) with ciabatta & fries	
6oz chargrilled Cornish beef burger	12
cheddar cheese, crispy bacon, sriracha mayo & pickles	
Cajun butterbean burger ^{VG}	11.5
salsa, halloumi & guacamole	
<i>handmade burgers served with french fries, tomato, baby gem & house slaw</i>	

All meals are freshly prepared to order & during busy times there may be a wait. We believe good food is worth waiting for.

All prices include vat at 20%. Some dishes may contain nuts. Please let your server know of any dietary requirements

We buy all of our fish from **Matthew Stevens and Son** of St Ives and quality meat from **Two Brothers, M. Yates & Sons** and **Ross Withers**. We buy fresh vegetables from our local greengrocer **Westcountry Fruit Sales & Total Produce**. **Rodda's** and **Moomaid of Zennor** supply all of our dairy products and ice cream, our bread comes from **Da Bara bakery** and for those special menu items we use **Forest Produce** and **Celtic Fish and Game**. All of our poultry is free range.

LEWINNICK LODGE

ESCAPE TO THE EDGE

MAINS

Seafood linguine	15
mussels, hake, prawns, cockles, chilli, coriander & spinach	
Roasted chicken breast ^{GF}	14
creamed cabbage, kale, sprouts, bacon & mustard mash	
Chargrilled 28 day aged Cornish 8oz sirloin steak ^{GF}	20
garlic butter, watercress, tomato salad & french fries	
... add peppercorn sauce	2
... add mushroom sauce	2
Curried hake fillet ^{GF}	14
cumin rice, mango chutney & riata	
Butternut squash risotto ^{VG GF}	12
dukkha, pumpkin seeds, pumpkin oil, spring onions & spinach	

SIDES

Seasoned french fries ^{VG GF}	3
Hand cut chips ^{VG GF}	3
Garlic ciabatta	3
House salad ^{VG}	3
Steamed greens broccoli, kale, sprouts, leeks & toasted almonds ^{VG GF}	3
Roast roots lemon & thyme dressing ^{VG GF}	3
Super food slaw cabbage, carrot, spring onion, broccoli, chilli, seeds & nuts ^{VG}	3

DESSERTS

Moomaid ice cream & sorbet ^{VG GF}	per scoop 2.25
Cornish cream tea	6.5
2 scones, jam, rodde's cream & a pot of tea	
Fruit crumble ^{VG}	6.5
crème anglaise, boozy cherries, pistachio & granola crumble	
White chocolate brûlée ^{GO}	6.5
pumpkin shortbread, honeycomb & toasted nuts	
Sticky toffee pudding	6.5
salted caramel sauce & Cornish clotted cream	
Chocolate brownie ^{GF}	6.5
irish cream ice cream, chocolate & coffee sauce	
Cornish cheeseboard ^{GO}	9
brie, blue, yarg, ale chutney & artisan wafer biscuits	

^V vegetarian ^{GF} gluten free ^{GO} gluten free options available ^{VG} vegan ^{VG} vegan option

LEWINNICK LODGE
ESCAPE TO THE EDGE

8OZ CORNISH RUMP STEAK
CHUNKY CHIPS
SLOW ROASTED PLUM TOMATO
SAUTEED GARLIC MUSHROOMS
BEER BATTERED ONION RINGS

STEAK NIGHT

EVERY WEDNESDAY FROM 6PM
(Excludes 28th December)

£12

T: 01637 878117
www.lewinnicklodge.co.uk

LEWINNICK LODGE
ESCAPE TO THE EDGE

ST AUSTELL BAY MUSSELS
FRIES
GLASS OF SAUVIGNON BLANC

MOULES FRITES

EVERY FRIDAY LUNCH
(Excludes 23rd & 30th December)
12.00PM - 5.00PM

£11

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LEWINNICK LODGE

ESCAPE TO THE EDGE

DRINKS MENU

WHITE



Coopers creek sauvignon blanc new zealand classic vibrant marlborough sauvignon	6.8	9.2	18.2	27
Deakin estate viognier australia pure intense viognier, peach & apricot aromas	6.3	8.5	16.5	24
Gran hacienda sauvignon blanc santa rita, chile vibrant aromatic gooseberry	5	6.7	13.2	19
Albariño casal caeiro spain juicy pear & mineral structure				30
Kleinkloof chenin blanc south africa ripe tropical fruits	4.8	6.6	13	18
Pinot grigio terre del noce, italy crisp, elegant & fresh	5.2	7.1	14	20
Sancerre le mont foucher lebrun, france fine elegance & minerality				35
Montalto organic catarratto sicily fruity & dry, fresh citrus notes	5.2	7.1	14	20
Candidato viura spain crisp, refreshing & floral				15.5
Picpoul de pinet beauvignac, france elegant aromas of citrus, pear & white flowers	5.9	8.2	16	22
First fleet chardonnay australia unoaked citrusy white	4.5	6.3	12.5	17
Chablis 1er cru montmains france flinty, minerality, never ending finish				50
White rabbit riesling germany sprightly medium white, light & fresh	6.3	8.5	16.5	24
Zero-G grüner veltliner austria beautiful, lively, white peach & spice				28
Gewürztraminer côte de rouffach france exotic & expressive, rose petals & gingerbread				31

PINK

Château gabriel organic côte de provence rosé france elegant, classic provence	6.5	8.5	16.8	25
Nina zinfandel blush italy strawberries & touch of sweetness	4.6	6.4	12.6	17
Mannara pinot grigio rosé italy easy going rosé	5.2	6.9	13.6	19.5

BUBBLES



Ca'del console prosecco extra dry italy classic, highly refreshing prosecco	5.75	26
Viticoltori acqui rosé brut italy pale pink, crisp orchard fruit		27
Camel valley pinot noir rosé brut uk lovely floral, delicate strawberry fruit, crisp acidity		45
Camel valley 'Cornwall' brut uk fresh yeasty aromas, english hedgerow scents, good acidity		40
Champagne drappier blanc de blancs signature france great finesse, purity of fruit	10	55
Champagne laurent-perrier rosé france delicate, subtle & perfectly formed		85

RED



Santa alvara carménère chile ripe juicy cranberry & blackberry	4.5	6.3	12.5	17
Castel firmian teroldego, mezacorona italy seductive wild berries & savoury spice				23
Montalto organic nero d'avola sicily ripe red fruits, sweet spice & liquorice	5.2	7.1	14	20
Deakin estate shiraz murray darling, australia mulberry, plummy fruit, subtle vanilla	5.5	7.75	15	22
Château laroque saint-émilion grand cru classé france merlot dominated claret, concentrated rich fragrant fruit				50
Malbec colección finca la colonia mendoza, argentina outstanding malbec, black pepper & cassis	6.4	8.45	16.8	25
Gran hacienda merlot santa rita, chile ripe plums & impeccable structure	5	6.7	13.2	19
Featherdrop hill pinot noir marlborough, new zealand red cherry, raspberry & smoky oak	7	9.5	18.5	27
Candidato tinto tempranillo spain bursting berry fruits	4	5.6	11	15.5
Founders block cabernet sauvignon coonawarra, australia intense cassis, spice & fresh mint	7.5	10.5	20.5	30
Bourgogne pinot noir prestige henri de villamont, france sophisticated, perfectly structured silky burgundy				34
Promesa rioja crianza spain supple fruit & vanilla oak	6.7	9.3	18.2	26.5



DESSERT

Finca antigua moscatel spain concentration, freshness, tingling zesty orange	5.75	18.5
Château la fleur d'or france luscious apricot fruit & creamy pâtisserie notes	6.95	25

LIQUEURS & WHISKEY

Tia maria	2.9	Oban	3.5
Baileys	3	Glenmorangie	3.6
Sambuca	3	Glenkinchie	3.6
Limoncello	2.6	Talisker	3.5
Amaretto	2.8	Lagavulin	3.7
Frangelico	2.8	Cragganmore	3.5
please ask if your favourite tittle isn't listed here		Dalwhinnie	3.6

SOFT DRINKS

Bottled coke/diet coke 200ml	2.2	Cornish Orchards	
Appletiser	2.4	apple juice	2.7
Frobishers fusion	2.4	elderflower	2.7
orange & passion fruit		ginger beer	2.7
apple & raspberry		orange & lemon sparkle	2.5
apple & mango		cranberry & raspberry sparkle	2.5
Red bull	3		

All wines by the glass available in 125ml. Please ask a member of staff for vintages.