

COCKTAILS



Dark and stormy the kraken spiced rum, ginger beer, sugar syrup & lime	8
Sipsmith summer cup sipsmith london cup liqueur & prosecco	8
Elderflower fizz st germain elderflower liqueur & prosecco	7.5
Peach bellini peach puree, peach liqueur & prosecco	7.5
Rum punch captain morgan white rum, orange juice, pineapple juice & grenadine	7
'Rumless' summer punch orange juice, pineapple juice & ginger ale	4

NIBBLES

Pavilion bread extra virgin olive oil & balsamic vinegar (V)	3
Marinated olives lemon, thyme & chilli (V GF)	4
Spicy peppers stuffed with goat's cheese (V GF)	4

SHARING BOARDS

Seafood squid, prawns, salmon gravlax, roll mops, crab, aioli, lemon & sourdough	15
Meat cured meats, Cornish cheese, hummus, olives, chillies & sourdough	14
Veggie roasted veg, cheese, hummus, olives, sunblush tomatoes, chillies & bread (VGF)	13

STARTERS

Soup of the day pavilion bread (please see daily specials) (V VG)	6
Lewinnick fishcake sweet chilli sauce, pickled cucumber & lemon	7/14
Chicken satay skewers peanut satay sauce, pickled veg & coriander (GF *)	7
Garlic & chilli prawns (with shell) garlic & chilli butter, sourdough & lemon	8
Beetroot roast & pickled, goat's cheese mousse, walnuts & rocket (VGF *)	6.5

SANDWICHES & SALADS

served midday till 5pm

Classic crab white & brown crab meat, seasoning & lemon mayo (white or wholemeal) (GO)	10
Burrito barbecued beans, rice, roast veg, tomato salsa, spinach, jalapeños & guacamole (VG)	7.5
Posh dog beer soaked caramelised onions, tomato relish, mustard dressing & brioche bun	9.5
Dressed crab served in the shell, roasted potato salad, lemon & watercress (GF)	14
Cous cous feta, chickpeas, mixed beans, vegetables, moroccan dressing & dukkah (*)	11
Sweet chilli crispy beef asian vegetables, sesame & pak choi	12.5

FISH & SEAFOOD

Fish & chips	13
beer battered, hand-cut chips, minted peas & lemon	
Seafood linguine	15
mussels, prawns, squid, hake, chilli, lemon, garlic & parsley	
Scampi	13
breaded monkfish & prawn, pickled onion mayo, lemon, watercress & fries	
Catch of the day	15
whole fish, roasted new potatoes, greens, caper & parsley butter (GF)	
Hake fillet	14
tomato & olive crust, heritage tomato salad, rocket pesto & spring onion rosti (*)	
Steamed Cornish mussels	15
(please see daily specials) with sourdough & fries (GO)	

We buy all of our fish from **Matthew Stevens and Son** of St Ives and quality meat from **Two Brothers** and **M. Yates & Sons**. We buy fresh vegetables from our local greengrocer **Westcountry Fruit Sales & Total Produce**. **Rodda's** supply all of our dairy products and we use the best Cornish ice cream. Our bread comes from **Pavilion Bakery Newquay**. For those special menu items we use **Forest Produce** and **Celtic Fish and Game**. All of our poultry is free range.

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

Please note some dishes may contain or have traces of nuts, nut oils or other allergens, or may have been made alongside other products containing them. We advise that anyone suffering from an allergy to please speak to a member of staff for more information about ingredients used.

All prices include vat at 20%

(GF) gluten free (GO) gluten free option (V) vegetarian (VG) vegan (VGF) vegan option (*) contains nuts

LEWINNICK LODGE

ESCAPE TO THE EDGE

VEGGIE

Beetroot falafels (V GF)	12.5
roasted beets, carrots, nuts, seeds, pickles, leaves & tahini dressing (*)	
Risotto (V)	12
(please see daily specials)	
Baked mushrooms (V GF)	12.5
thyme & garlic roasted mushrooms, roasted new potatoes, goat's cheese & balsamic	

GRILL

6oz chargrilled Cornish beef burger	13
pickled onion mayo, bacon, cheddar, tomato relish & fries (GO)	
Pulled pork burger (GO)	13
barbecue sauce, slaw, rocket & fries	
Fried chicken burger (GO)	13
baby gem, caesar mayo & fries	
Chargrilled 28 day aged Cornish 8oz sirloin steak (GF)	21
garlic butter, tomato & onions salsa, watercress & hand-cut chips	
...add peppercorn sauce	2
...add mushroom sauce	2
...add garlic prawns (3)	5
Lamb shoulder	16
moroccan spices, roast vegetable cous cous, crispy chickpeas, tagine sauce & mint yoghurt dressing	

SIDES

Seasoned fries	3
Hand cut chips	3
Garlic ciabatta	3
House salad	3
Steamed greens (*)	3
Super food slaw (*)	3

DESSERTS

Cornish ice cream & sorbet (GF VGF)	per scoop 2.25
Cornish cream tea 1 large scone, jam, rodde's cream & a pot of tea (GO)	6.5
Peach melba cheesecake raspberry compote, poached peaches & ginger crumb	6.75
Citrus brûlée shortbread (GO)	6.5
Cornish sundae scones, jam, strawberry coulis, fresh strawberries & clotted cream ice cream	6.5
Flourless chocolate brownie boozy cherries, chocolate sauce, white chocolate & cherry ice cream (GF *)	6.75
Sticky toffee pudding salted caramel sauce & Cornish clotted cream	6.5
Cornish cheeseboard brie, blue, yarg, ale chutney & artisan wafer biscuits (GO)	9



If you love Lewinnick Lodge, try our sister pub The Plume of Feathers, set in the beautiful Cornish countryside village of Mitchell
T: 01872 510387 - www.theplumemithcell.co.uk - Mitchell, Truro TR8 5AX

LEWINNICK LODGE

ESCAPE TO THE EDGE

DRINKS MENU

WHITE

	 175ml	 250ml	 500ml	 Bottle
Coopers creek sauvignon blanc new zealand classic vibrant marlborough sauvignon	7	9.4	18.7	28
Deakin estate viognier australia pure intense viognier, peach & apricot aromas	6.5	8.7	16.8	24.5
Morande sauvignon blanc maule valley, chile vibrant acidity, green apple, peach & wild flower	5.2	6.9	13.5	19.5
Albariño casal caeiro spain juicy pear & mineral structure				31
Kleinkloof chenin blanc south africa ripe tropical fruits	5	6.8	13.3	18.5
Pinot grigio terre del noce, italy crisp, elegant & fresh	5.4	7.3	14.3	20.5
Sancerre le mont foucher lebrun, france fine elegance & minerality				36
Montalto organic catarratto sicily fruity & dry, fresh citrus notes	5.4	7.3	14.3	21
Candidato viura spain crisp, refreshing & floral	4.2	5.8	11.3	16
Picpoul de pinet beauvignac, france elegant aromas of citrus, pear & white flowers	6.1	8.4	16.3	23
First fleet chardonnay australia unoaked citrusy white	4.7	6.5	12.8	17.5
Chablis 1er cru montmains france flinty, minerality, never ending finish				50
White rabbit riesling germany sprightly medium white, light & fresh	6.5	8.7	16.8	25
Zero-G grüner veltliner austria beautiful, lively, white peach & spice				29
Muscadet sur lie, sèvre-et-maine , france bright aromas of apple & lemon with crisp minerality				28

PINK

Château gabriel organic côte de provence rosé france elegant, classic provence	6.7	8.7	17.1	25.5
Nina zinfandel blush italy strawberries & touch of sweetness	4.8	6.6	12.9	18
Mannara pinot grigio rosé italy easy going rosé	5.4	6.9	13.6	20



BUBBLES

	 125ml	 Bottle
Ca'del console prosecco extra dry italy classic, highly refreshing prosecco	6	26.5
Viticoltoresi acqusi rosé brut italy pale pink, crisp orchard fruit	6.25	28
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		90

RED

	 175ml	 250ml	 500ml	 Bottle
Santa alvara carménère chile ripe juicy cranberry & blackberry	4.7	6.5	12.8	18
Castel firmian teroldego, mezacorona italy seductive wild berries & savoury spice				23.5
Montalto organic nero d'avola sicily ripe red fruits, sweet spice & liquorice	5.4	7.3	14.3	21
Deakin estate shiraz murray darling, australia mulberry, plummy fruit, subtle vanilla	5.7	8	15.3	22.5
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	6.6	8.8	17.5	26
Morande merlot moule valley, chile juicy black fruits, with a hint of spice	5.2	6.9	13.5	19.5
Featherdrop hawkes bay pinot noir new zealand red cherry, raspberry & smoky oak	7.2	9.7	18.8	27.5
Candidato tinto tempranillo spain bursting berry fruits	4.2	5.8	11.3	16
Founders block cabernet sauvignon coonawarra, australia intense cassis, spice & fresh mint	7.7	10.7	20.8	31
Bourgogne pinot noir prestige henri de villamont, france sophisticated, perfectly structured silky burgundy				35
Promesa rioja crianza spain supple fruit & vanilla oak	6.9	9.5	18.5	27
Côtes-du-rhône, delas , france full berry fruit syrah, with liquorice spice				29

DESSERT

	 100ml	 Bottle
Finca antigua moscatel spain concentration, freshness, tingling zesty orange	6	19
Château la fleur d'or france luscious apricot fruit & creamy pâtisserie notes	7.1	25.5

LIQUEURS & WHISKEY

Tia maria	3.05	Oban	3.65
Baileys	3.15	Glenmorangie	3.75
Sambuca	3.15	Glenkinchie	3.75
Limoncello	2.75	Talisker	3.65
Amaretto	2.95	Lagavulin	3.85
Frangelico	2.95	Cragganmore	3.65
please ask if your favourite tippie isn't listed here		Dalwhinnie	3.75

SOFT DRINKS

Bottled coke/diet coke 200ml	2.3	Cornish Orchards	
Appletiser	2.5	apple juice	2.8
Frobishers fusion	2.55	elderflower	2.8
orange & passion fruit		ginger beer	2.8
apple & raspberry		orange & lemon sparkle	2.6
apple & mango		cranberry & raspberry sparkle	2.6
Red bull	3.10		

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