

LUNCH SPECIALS

Served 12pm – 4:30pm

LEWINNICK
LODGE
ESCAPE TO THE EDGE

Fizz – Lemosa – *Cornish traditional lemonade, 'franciaccorta' italian sparkling wine, blueberry cordial* 8.5

Gin – Jinzu & fever tree tonic – *garnish: lime & micro coriander* 6.5

Non-alcoholic – Summer garden – *belvoir elderflower cordial, apple juice, cucumber & mint* 3.5

Cornish Bottled Beer – Harbour wee heavy 7% (330ml) – *rich & sweet, aromas of cherry, bonfire toffee & coffee* 5.25

Cocktail – Pimms not pimms- *Curio cornish cup liquor, ginger ale & traditional pimms garnish* 7

Sandwiches

Prawn & crayfish, smoked cocktail sauce 10

Salt beef, black pepper mayo, pickles, rocket 9

Truffled egg mayonnaise, cucumber 7

Vegan mozzarella, toastie, chutney 8

(All served on white or granary bread with salad garnish) go

Salads

Butterflied mackerel 8 gf

Potato salad, beetroot, rocket, fennel, croutons, wholegrain dressing

Crispy pork salad 13 gf

pak choi, fennel, pink ginger salad, Thai chilli dressing & toasted sesame seeds

Marinated tofu 12 vg

spinach, spring onion, peppers, carrot, seeds, soy dressing

Specials

Cornish oysters gf

shallot vinegar, lemon, tabasco

1 oyster 3 oysters 6 oysters

3 8 14

Soup of the day 6 go

Baker tom's bread

Beef stroganoff 11 gf

rice, coriander, gherkins

Shortcrust game pie 11 gf

greens, mashed potato, gravy

Sunday

Roast topside of beef, pork loin, lamb leg or nut roast 13

Served with roast potatoes, Yorkshire pudding, seasonal vegetables & gravy

gf gluten free - go gluten free option - v vegetarian - vg vegan - vgo vegan option * nuts