

MENU

LEWINNICK
LODGE
ESCAPE TO THE EDGE

NIBBLES & BOARDS

Focaccia bread ^{VG}

olive oil, balsamic

4

Seafood board ^{GO}

squid, mackerel pate, salmon,
anchovies, aioli, curried cod
goujons, crostini

15

Marinated olives ^{VG} ^{GF}

thyme, olive oil

4

Meat board ^{GO}

parma ham, chorizo, salami,
olives, yarg, hummus, crostini

14

Hummus ^V ^{GO}

flat bread, paprika oil

4

Veg board ^{GO}

stuffed vines, balsamic onions,
hummus, olives, beetroot, crostini

12

STARTERS

Treacle cured salmon gravlax ^{GF}

beetroot, dill crème fraîche

8

Red onion tarte tatin ^{VG}

ash rolled goats' cheese,
rocket, balsamic

7

Salt & pepper squid ^{GF}

chilli & lime aioli

8

Lewinnick fishcake

rocket, sweet chilli

7

BBQ marinated chicken wings ^{GF}

asian salad, sour cream

7

Salt beef ^{GO}

black pepper mayo, pickles,
parmesan, croutons

8

MAINS

Fish & chips

beer battered cod,
tartare sauce, mushy peas,
hand cut chips

13.5

Herb crusted hake

tomato, chorizo,
bean & spinach cassoulet

15

Seafood linguine

cod, prawns, mussels, chilli,
garlic, parsley

16

Cornish mussels ^{GO}

white wine, garlic, cream,
bread, fries

15

Goan sweet potato curry ^{GF} ^{VG} ^{*}

chickpea, spinach, toasted
almonds, rice, poppadum,
coriander

13

Autumn gnocchi ^{VG} ^{*}

squash, courgette, spinach,
onions, sage & walnut crumb

12

Spiced bean burger ^{VG} ^{*}

tofu aioli, jalapeño, mango
chutney, seeded bun,
sweet potato fries

13

Free range chicken breast ^{GO}

wrapped in parma ham, chestnut
mushroom stuffing, cabbage,
mash, white wine sauce

15

Lewinnick burger & fries ^{GO}

brioche bun, Cornish gouda,
bacon mayo, caramelised onions

13.5

8oz Donald Russell sirloin steak ^{GF}

100% grass fed, 28 day aged beef,
cherry tomatoes, roasted onion &
hand cut chips

23

add...peppercorn sauce
or café de paris butter

2.5

SIDES

Hand cut chips ^{GF} ^{VG}

4

Fries ^{GF} ^{VG}

3

Sweet potato fries ^{GF} ^{VG}

4

Steamed greens, toasted almonds ^{GF} ^{VG} ^{*}

4

House salad ^{GF} ^{VG}

3

Garlic bread ^{VG} ^{GO}

3

DESSERT

Vegan sticky toffee pudding VG ★

caramel sauce, clotted cream
or soy vanilla ice cream

7

Cinnamon spiced brûlée GO

poached pear, ginger biscuits

7

Cornish cream tea VG GO

scone, jam, clotted cream,
a pot of tea

6.5

Treacle tart

toffee apple compote,
vanilla ice cream

7

Affogato ★

Cornish vanilla or soy ice cream,
shot of espresso or px sherry

4.5

Chocolate taster GF ★

brownie, mousse, soil,
roasted hazelnuts, clotted cream

9

Cornish ice cream & sorbet GF VG

per scoop

2.5

Cheeseboard GO

Cornish cheese, ale chutney,
artisan wafer biscuits

9

COMPLEMENT YOUR DESSERT....

	50ml	375ml	Bottle
Sauternes château la fleur d'or france luscious apricot fruit & creamy pâtisserie notes	4	26	
Sauvignon blanc morandé late harvest chile intense quince fruit & orange peel	3.5	19	
Ferreira LBV portugal dark fruit & cocoa	3		40
Ferreira quinta do porto 10 year old tawny portugal excellent balance of ripe fruit & dried spiced fruit from extensive ageing	4		50
Pedro ximenez delgado zuleta spain chestnuts, raisins & prunes	4	23	

Our aim is to serve delicious food, freshly prepared on the premises by our team of chefs. Everything else we buy from carefully chosen quality suppliers, all of whom guarantee us freshness and quality of product.

Fish - **Matthew Stevens and Son**, st ives

Meat - **Two Brothers** and **M. Yates & Sons**. Steak - **Donald Russell**, scotland

Fresh vegetables - **Newquay Fruits, Westcountry Fruit Sales & Total Produce**

Dairy products - **Roddas, Trewithen** and **Callestick Farm**

Bread - **Baker Tom** and 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%

