

MENU

LEWINNICK
LODGE
ESCAPE TO THE EDGE

APPETISERS

Homemade focaccia bread ^{VG}

olive oil, balsamic

4

Tomatoes & bocconcini ^{GF}

oak smoked & semi-dried

5

Garlic marinated anchovies ^{GF}

4

Hot smoked salmon ^{GF}

confit fennel & orange

5.5

Nocellara & halkidiki olives ^{GF VG}

marinated in confit lemon
& verbena

4

Beetroot & rosemary hummus ^{V GF}

crumbled feta, croûtes

4.5

Italian cured meats ^{GF}

balsamic, onions, rocket

5

Grilled, marinated artichokes ^{GF VG}

4

STARTERS

Pulled moroccan lamb

harissa crème fraîche, flat bread,
pomegranate, mint salad

8

Roast mackerel fillet ^{GF}

alsace potato salad, crispy bacon,
beetroot, watercress

7.5

Ham hock terrine ^{GF}

parsley oil, croûtes

8

Polenta crusted squid ^{GF}

asian salad, sesame, coriander,
vietnamese chilli & ginger dressing

7.5

Goat's cheese mousse ^{GF V}

beetroot, raspberry vinegar,
hazelnuts

7

MAINS

Fish & chips

beer battered hake,
minted pea puree, tartare sauce,
triple cooked chips

14.5

Cornish crab linguine

crab, mussels, prawns, chilli,
garlic, parsley

18.5

Lewinnick burger

baker tom's brioche bun,
caramelised onions, pickle, mature
cheddar, house slaw, french fries

14.5

Crispy panko monkfish

sticky rice nori roll, pak choi,
katsu curry

19

10oz ribeye steak ^{GF}

28 day aged Cornish beef, triple
cooked chips, watercress, shallot
salad, roast portobello mushroom
& choice of flavoured butter:
pink peppercorn & roast garlic,
café de paris or blue cheese

28

Confit pork belly

mashed potato, savoy cabbage,
red cabbage puree, black pudding
fritter, cider & mustard cream

17

Moules frites ^{GF}

white wine, garlic, cream,
focaccia bread, french fries

16.5

'Two brothers' hotdog

baker tom's brioche bun, green
sauerkraut relish, american
mustard, french fries

13

VEGGIE

Cornish yarg, leek & mustard sausage

mashed potato, tenderstem
broccoli, tomato, tarragon sauce

15.5

Moroccan spiced bean burger ^{VG}

soya aioli, harissa, seeded bun,
sweet potato fries

13

Coconut, root veg & puy lentil curry ^{GF VG *}

seasonal greens, puffed
brown rice, cashew nuts, coriander

14.5

SIDES

Triple cooked chips GF VG
4

French fries GF VG
3

Sweet potato fries GF VG
4

Steamed greens, toasted almonds,
lemon butter GF ✘
4

Rocket, parmesan & pesto salad
3 GF V ✘

Garlic bread V
3

DESSERT

Dark chocolate delice GF ✘
dulce de leche, coffee ice cream,
hazelnut macaroon
9

Cornish cream tea
scone, jam, clotted cream,
a pot of tea
6.5

Lemon & basil posset GF
poached rhubarb, pink champagne
sorbet, ginger crumb
7

Affogato
Cornish vanilla ice cream, Cornish
fairings, shot of espresso or
shot of pedro ximenez
5

Cornish ice cream & sorbet GF VG
per scoop
2.5

Treacle tart ✘
earl grey poached prunes, Cornish
clotted cream ice cream
7.5

Westcountry cheeseboard GF
gooseberry & nettle chutney,
apple, artisan biscuits
9

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 - **B & N farm, Two Brothers**

Fresh vegetables - **Westcountry Fruit Sales & Total Produce**

Dairy products - **Trewithen dairy** and **Callestick Farm**

Bread - **Baker Tom** and for those special menu items we use **Harvey & Brockless** and **Forest Produce**

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 %

