

# MENU

LEWINNICK  
LODGE  
ESCAPE TO THE EDGE

## APPETISERS

### Homemade focaccia bread <sup>VG</sup>

olive oil, balsamic

4

### Tomatoes & bocconcini <sup>GF</sup>

oak smoked & semi-dried

5

### Garlic marinated anchovies <sup>GF</sup>

4

### Hot smoked salmon <sup>GF</sup>

confit fennel & orange

5.5

### Nocellara & halkidiki olives <sup>GF</sup> <sup>VG</sup>

marinated in confit lemon  
& verbena

4

### Beetroot & rosemary hummus <sup>V</sup> <sup>GF</sup>

crumbled feta, croûtes

4.5

### Italian cured meats <sup>GF</sup>

balsamic, onions, rocket

5

### Grilled, marinated artichokes <sup>GF</sup> <sup>VG</sup>

4

## STARTERS

### Pulled moroccan lamb

harissa crème fraîche, flat bread,  
pomegranate, mint salad

8

### Ham hock terrine <sup>GF</sup>

picalilli, parsley oil, croûtes

7.5

### Roast mackerel fillet <sup>GF</sup>

alsace potato salad, crispy bacon,  
beetroot, watercress

7.5

### Roast squash salad <sup>V</sup> <sup>GF</sup>

citrus & coriander cous cous, spring  
onion & soya dressing, rocket,  
pinenuts

6.5

### Polenta crusted squid <sup>GF</sup> <sup>V</sup>

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

7.5

### Goat's cheese mousse <sup>GF</sup> <sup>V</sup>

beetroot, raspberry vinegar,  
hazelnuts

7.5

## 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

### Crispy panko monkfish

sticky rice nori roll, pak choi,  
katsu curry

19.5

### Lewinnick burger <sup>GF</sup>

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

14.5

### 10oz ribeye steak <sup>GF</sup>

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 <sup>GF</sup>

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

16.5

### 'Two brothers' hotdog <sup>GF</sup>

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

12.5

## VEGGIE/VEGAN

### Cornish yarg, leek & mustard sausage

mashed potato, tenderstem  
broccoli, tomato & tarragon dressing

15.5

### Moroccan spiced bean burger <sup>VG</sup>

harissa aioli, wholemeal bun,  
sweet potato fries

13

### Coconut, root veg & puy lentil curry <sup>GF</sup> <sup>VG</sup> <sup>V</sup>

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  
3.5 GF V ✘

Garlic bread V  
3

## DESSERT

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

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

Chilled coconut rice pudding ✘  
marinated pineapple, mango  
sorbet, coriander  
7.5

Lemon & basil posset VG  
poached rhubarb, pink champagne  
sorbet, ginger crumb  
7.5

Vegan sticky toffee pudding ✘ VG  
coconut toffee sauce,  
vegan vanilla ice cream  
7.5

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

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

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

Cornish ice cream/sorbet GF VG  
per scoop  
2.5

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, M. Yates & Sons & Two Brothers**

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

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

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

