

MENU

LEWINNICK
LODGE
ESCAPE TO THE EDGE

NIBBLES

Artisanal 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 ^{GO}
crumbled feta, croûtes
4.5

Italian cured meats ^{GF}
balsamic, onions, rocket
5

Grilled, marinated artichokes ^{GF} ^{VG}
4

SMALL PLATES

Pulled moroccan lamb
harissa crème fraîche, flat bread,
pomegranate, mint salad
8

Roast squash salad [✳] ^{VG}
citrus & coriander cous cous,
spring onion & soya dressing,
rocket, pinenuts
6.5

Roast mackerel fillet ^{GF}
alsace potato salad, crispy bacon,
beetroot, watercress
7.5

Ham hock terrine ^{GO}
picalilli, parsley oil, croûtes
7.5

Caesar salad ^{GO}
crispy pancetta, garlic marinated
anchovies, gem lettuce,
parmesan, croutons
7

Goat's cheese mousse ^{GF} ^V
beetroot, raspberry vinegar,
hazelnuts
7.5

Polenta crusted squid ^{GF} [✳]
asian salad, sesame, coriander,
peanuts, vietnamese chilli
& ginger dressing
7.5

LARGE PLATES

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 ^{GO}
baker tom's brioche bun,
caramelised onions, pickle, mature
cheddar, house slaw, french fries
14.5

28 day aged Cornish steak
8oz sirloin 20 ^{GF}
10oz ribeye 25.50 ^{GF}
triple cooked chips, watercress,
shallot salad, roast portobello
mushroom

Flavoured butter
pink peppercorn & roast garlic,
café de paris or blue cheese
2

Confit pork belly
mashed potato, savoy cabbage,
red cabbage puree, black pudding
fritter, cider & mustard cream
17

Moules frites ^{GO}
white wine, garlic, cream,
focaccia bread, french fries
16.5

Chicken caesar salad ^{GO}
crispy pancetta, garlic marinated
anchovies, gem lettuce,
parmesan, croutons
14

VEGGIE/VEGAN

**Cornish yarg, leek &
mustard sausage**
mashed potato, tenderstem
broccoli, tomato & tarragon dressing
15.5

Moroccan spiced bean burger ^{VG}
harissa aioli, wholemeal 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
3.5 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 %

