

# MENU

LEWINNICK  
LODGE  
ESCAPE TO THE EDGE

## NIBBLES

**Artisan bread** ✖  
whipped butter, hazelnut dukkah  
4

**Tomatoes & bocconcini** GF  
oak smoked & semi-dried  
5

**Garlic marinated anchovies** GF  
4

**Smoked mackerel pâté** GF  
radish & fennel salad, croûtes  
5

**Stuffed red cherry peppers**  
cream cheese  
4

**Thessaloniki olives** GF VG  
marinated in bay, garlic  
& red pepper  
4

**Tomato & red pepper hummus** V GF  
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

**Miso & sesame crusted tofu** ✖ VG  
shiitake, broccoli, cashews,  
kombu dashi  
7.5

**Masala roasted cod loin** GF  
red lentil dahl, coconut &  
coriander sauce, pickled carrots  
8.5

**Polenta crusted squid** GF ✖  
asian salad, sesame, coriander,  
peanuts, Vietnamese chilli  
& ginger dressing  
7.5

**Helford blue & chicory salad** GF V ✖  
candied walnuts, pear,  
blue cheese dressing  
7.5

**Confit duck terrine** GF  
fig, date & apple chutney,  
oat biscuits  
8

## LARGE PLATES

**Fish & chips**  
beer battered hake,  
minted pea puree, tartare sauce,  
triple cooked chips  
14.5

**Cornish shellfish linguine**  
crab bisque, mussels, clams, herb  
oil, pea shoots  
17.5

**Cornish fish stew** GF  
saffron mayonnaise,  
focaccia croûtes  
18.5

**Lewinnick burger** GF  
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** ✖ GF  
fondant potato, squash puree,  
smoked bacon cabbage, caramel-  
ised apple, sage & walnut crumble  
17

**Moules frites** GF  
white wine, garlic, cream,  
artisan bread, french fries  
16.5

**Braised lamb shank** GF  
tomato & rosemary, confit garlic &  
black olive mash, roasted kale  
19

## VEGGIE/VEGAN

**Moroccan spiced bean burger** VG  
harissa aioli, vegan bun,  
sweet potato fries  
13

**Wild garlic Yarg, leek &  
mustard sausage**  
mashed potato, tenderstem  
broccoli, tomato & tarragon dressing  
15.5

**Laksa** ✖ VG GF  
Malaysian curried broth,  
vermicelli, broccoli, bok choy,  
bean sprouts, cashews, coriander  
14

## 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

## DESSERTS

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

Cornish cream tea **GF**  
scone, jam, clotted cream,  
pot of tea  
6.5

Vanilla poached winter fruits **✕ VG**  
granola, blackcurrant sorbet  
7

Calvados panna cotta **GF**  
apple jelly, blackcurrant sorbet,  
honeycomb, coriander  
8

Dark chocolate & cherry torte **GF ✕**  
almond & cherry ice cream,  
almond brittle  
9

Affogato **GF ✕**  
Cornish ice cream, macarons,  
shot of espresso or  
shot of Pedro Ximenez  
5

Hazelnut & muscovado tart **✕**  
chocolate cremeux, crème fraîche  
ice cream, orange syrup  
8.5

West Country cheeseboard **GF ✕**  
gooseberry & nettle chutney,  
apple, artisan biscuits  
9

Moomaid of Zennor **GF VG**  
ice cream/sorbet  
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 - **West Country Fruit Sales** & **Total Produce**

Dairy products - **Trewithen dairy** & **Moomaid of Zennor**

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 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%



### STEAK NIGHT

EVERY  
WEDNESDAY  
FROM 5:30PM  
£12.5

EXCLUDES 25TH DECEMBER  
& 1ST JANUARY 2020



### MOULES FRITES

EVERY  
FRIDAY  
12PM - 4:30PM  
£12

EXCLUDES 27TH DECEMBER



### LUNCH SET MENU

MONDAY - FRIDAY  
12PM - 4PM

2 COURSES £15  
3 COURSES £17.5

AVAILABLE FROM NOVEMBER  
(EXCLUDES SCHOOL HOLIDAYS)