



# MENU

LEWINNICK  
LODGE  
ESCAPE TO THE EDGE

## NIBBLES

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<b>Artisan bread v VGO N</b> Whipped butter, hazelnut dukkah <b>3</b>	<b>Smoked mackerel pâté GO</b> Dill pickled cucumber, croûtes <b>5</b>	<b>Tomato &amp; red pepper hummus v GO</b> Crumbled feta, croûtes <b>4.5</b>
<b>Tomatoes &amp; bocconcini v GF</b> Semi-dried <b>5</b>	<b>Stuffed red cherry peppers v GF</b> Cream cheese <b>4</b>	<b>Italian cured meats GF</b> Balsamic onions, rocket <b>5</b>
<b>Garlic marinated anchovies GF</b> <b>4</b>	<b>Lemon verbena nocellara olives VG GF</b> <b>4</b>	<b>Grilled, marinated artichokes VG GF</b> <b>4</b>

## SANDWICHES Available between 12pm - 4:30pm

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<b>Roasted vegetable and goat's cheese open focaccia sandwich v N</b> Rocket, pesto, artichoke, olives, tomatoes, balsamic glaze <b>10</b>	<b>Smoked salmon &amp; prawn open sandwich on sourdough</b> Cream cheese, lemon, capers, rocket <b>12</b>	<b>Steak sandwich on ciabatta</b> Helford blue cheese, red onion marmalade, watercress & shallot salad <b>12.5</b>
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## SMALL PLATES

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<b>Soup of the day, Baker Tom's bread</b> Check with your server for today's soup & allergen information <b>6</b>	<b>Seaweed &amp; sesame crusted tofu GF N</b> Bok choy & pomegranate salad, peanuts, sesame & miso dressing <b>7.5</b>	<b>Harissa marinated goat's cheese v GF N</b> Butternut squash salad, crispy quinoa, pinenuts, rocket <b>7.5</b>
<b>Dry rub pulled beef flat bread</b> Pickled veg, chive sour cream & watercress <b>8.5</b>	<b>Crispy squid GF N</b> Asian salad, peanuts, chilli & ginger dressing <b>7.5</b>	<b>Masala roasted cod GF</b> Red lentil dahl, coconut & coriander sauce, pickled carrot salad <b>8.5</b>
	<b>Korean fried chicken</b> Asian slaw, siracha mayo <b>8.5</b>	

## VEGGIE/VEGAN

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<b>Moroccan spiced bean burger vG</b> Harissa aioli, vegan bun, sweet potato fries <b>14</b>	<b>Cornish yarg, leek &amp; mustard sausage v</b> Mashed potato, tenderstem broccoli, tomato & tarragon sauce <b>15.5</b>	<b>Malaysian curried broth VG GF N</b> Vermicelli, broccoli, Asian greens, bean sprouts, cashews, coriander <b>15.5</b>
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## LARGE PLATES

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### **Panko crumbed monkfish**

Sticky rice, pak choi, katsu curry sauce, crispy seaweed

**21**

### **Lewinnick burger go**

Baker Tom's brioche bun, caramelised onions, pickled gherkin, mature cheddar, house slaw, french fries

**15**

### **Cofit pork belly, pig cheek GF**

Fondant potato, buttered hispi cabbage, carrot puree, cider jus

**18**

### **Beer battered catch of the day**

Minted pea puree, tartare sauce, triple cooked chips

**15.5**

### **28 day aged Cornish steak GF**

**8oz sirloin 20**

**10oz ribeye 25.50**

Triple cooked chips, watercress, shallot salad, roast portobello mushroom

### **Flavoured butter**

Pink peppercorn & roast garlic, Café de Paris or blue cheese

**2**

### **Moules frites go**

White wine, garlic, cream, artisan bread, french fries

**16.5**

### **Moroccan spiced slow cooked lamb rump N**

Chickpea & spinach tagine, charred tenderstem, labneh, toasted almonds & mint

**22**

### **Cornish crab linguine go**

Chilli, parsley, garlic, Parmesan, lemon

**18.5**

## SIDES

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### **Triple cooked chips VG GF**

**4**

### **Rocket, parmesan & pesto salad V GF N**

**4**

### **French fries VG GF**

**3.5**

### **Steamed greens, toasted almonds, lemon butter GF VGO N**

**4**

### **Sweet potato fries VG GF**

**4.5**

### **Garlic bread v go**

**3.5**

**add cheddar cheese 1**

## DESSERTS

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### **Dark chocolate & cherry torte V GF N**

Almond & cherry ice cream, almond brittle

**9**

### **Vegan sticky toffee pudding VG N**

Toffee sauce, salted caramel popcorn, date purée, vegan vanilla ice cream

**8**

### **Cornish cream tea v vgo go**

Scone, jam, clotted cream, pot of tea

**7.5**

### **Iced peanut butter parfait v N**

Banana & caramel sponge, chocolate custard, peanut crumble

**9**

### **West Country cheeseboard v go N**

Gooseberry & nettle chutney, apple, artisan biscuits

**9**

### **Winter Pimm's trifle**

Blackberry, cucumber & orange salad, blackcurrant sorbet

**8.5**

### **Affogato v GF N**

Moomaid vanilla ice cream, macaroon, shot of espresso or Pedro Ximenez

**5.5**

### **Ice cream/sorbet selection v GF VGO**

Chocolate crème anglaise, honeycomb, berries

**2.5 per scoop**

**VG** vegan **V** vegetarian **GF** gluten free **VGO** vegan option **GO** gluten free option **N** contains nuts

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. Thank you.