

MENU

LEWINNICK
LODGE
ESCAPE TO THE EDGE

NIBBLES

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

SANDWICHES Available between 12pm - 4:30pm

Roasted vegetable and goat's cheese open focaccia sandwich v N Spiced crème fraîche, pomegranate & mint salad 8.5	Smoked salmon & prawn open sandwich Cream cheese, sourdough, lemon, capers, rocket 12	Sirloin steak sandwich on ciabatta Helford blue cheese, roasted onion marmalade, pickled red cabbage 12.5
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SMALL PLATES

Pulled moroccan lamb flat bread spiced crème fraîche, pomegranate & mint salad 8.5	Masala roasted pollock loin GF Red lentil dahl, coconut & coriander sauce, pickled carrots 8.5	Harissa marinated goat's cheese Butternut squash salad, crispy quinoa, pinenuts 7.5
Seaweed & sesame crusted tofu Asian salad, pomegranate, peanuts, sesame & miso dressing 7.5	Polenta crusted squid GF N asian salad, peanuts, sesame, Vietnamese chilli & ginger dressing 7.5	Potted chicken GO Orange butter, heritage carrots & carrot top salad, sourdough toast 8.5

VEGGIE/VEGAN

Moroccan spiced bean burger VG Harissa aioli, vegan bun, sweet potato fries 14	Cornish yarg, leek & mustard sausage v mashed potato, tenderstem broccoli, tomato, tarragon sauce 15.5	Laksa VG GF N Malaysian curried broth, vermicelli, broccoli, bok choy, bean sprouts, cashews, coriander 15.5
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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.

LARGE PLATES

Panko crumbed monkfish

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

21

Lewinnick burger GO

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

15

Beer battered catch of the day

Minted pea puree, tartare sauce, triple cooked chips

15.5

28 day aged Cornish steak

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

Cofit pork belly GF

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

18

Cornish crab linguine GO

Chilli, parsley, garlic, lemon

18.5

SIDES

Triple cooked chips VG GF

4

French fries VG GF

3.5

Sweet potato fries VG GF

4.5

Steamed greens, toasted almonds,

lemon butter GF VGO N

4

Rocket, parmesan & pesto salad V GF N

4

Garlic bread V GO

3.5

add cheddar cheese 1

DESSERTS

Vegan sticky toffee pudding VG N

Toffee sauce, salted caramel popcorn, date purée, dairy free ice cream

8

Dark chocolate & cherry torte V GF N

almond & cherry ice cream, almond brittle

9

Cornish cream tea V VGO GO

Scone, jam, clotted cream, pot of tea

7.5

Iced peanut parfait V N

Banana & caramel sponge, chocolate crémeux, peanut & honeycomb crumble

9

West Country cheeseboard V GO N

Gooseberry & nettle chutney, apple, artisan biscuits

9

Affogato V GF N

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

5.5

Summer Pimm's trifle

Strawberry, cucumber & mint salad, strawberry sorbet

8.5

Moomaid of Zennor ice cream/sorbet V GF VGO

Chocolate cremeux, honeycomb, berries.

2.5 per scoop