

MENU

LEWINNICK
LODGE
ESCAPE TO THE EDGE

NIBBLES

Artisan bread VGO N
Whipped butter, hazelnut dukkah
3

Smoked mackerel pâté GO
Dill pickled cucumber, croûtes
5

Tomato & red pepper houmous GO
Crumbled feta, croûtes
4.5

Tomatoes & bocconcini GF
Oak smoked, semi-dried
5

Stuffed red cherry peppers GF
Cream cheese
4

Italian cured meats GF
Balsamic onions, rocket
5

Grilled marinated anchovies GF
4

Nocellara olives VG GF
4

Grilled, marinated artichokes VG GF
4

**Soup of the day,
Baker Tom's bread** VGO GO
Check with your server for today's
soup & allergen information
6

PLATTERS

Charcuterie GO
Selection of premium sliced
meats, pâté, pickles, artisan bread,
whipped butter, fresh sliced apple,
salad garnish & balsamic glaze
20

Veggie GO
Selection of Nocellara olives, cream
cheese stuffed peppers, semi-dried
tomatoes & bocconcini, marinated
artichokes, houmous, artisan bread,
whipped butter, salad garnish &
balsamic glaze
20

Seafood
Selection of smoked salmon,
crayfish, prawns, anchovies, beer
battered cod goujons, pickled
cucumber, artisan bread, aioli,
salad garnish & herb oil
24

OPEN SANDWICHES

Available between 12pm - 4:30pm
(All of our open sandwiches are served on toasted artisan sourdough)

Shredded peppered beef GO
Caramelised onion, peppercorn
cream, pickled silverskin
onions, crisps & salad garnish
12.5

**Mediterranean vegetable and
goat's cheese** GO N
Medley of pesto marinated
roasted vegetables, topped with
crumbled feta, crushed hazelnuts,
crisps & salad garnish
10

Smoked salmon & prawn GO
Cream cheese, lemon, capers,
rocket, crisps & salad garnish
12.5

VG vegan **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

Lewinnick burger GO
Baker Tom's brioche bun,
caramelised onions, pickle, mature
cheddar, house slaw, french fries
16

Spiced bean burger VG
Harissa aioli, vegan bun,
sweet potato fries
14.5

Laksa VG GF N
Malaysian curried broth, vermicelli,
broccoli, bok choy, bean sprouts,
cashews, coriander
14
Add tofu **2.5**
Add chicken **4.5**
Add king prawns **5.5**

Beer battered catch of the day
Minted pea puree, tartar sauce,
triple cooked chips
16

28 day aged Cornish steak
Triple cooked chips, watercress,
shallot salad, roast portobello
mushroom
8oz sirloin 21 GF
10oz ribeye 25.50 GF

Flavoured butter
Pink peppercorn & roast garlic,
Café de Paris or blue cheese
2

Sauces
Beef jus, peppercorn or blue cheese
3.5

Thai clam and king prawn curry GF
Coconut sticky rice, toasted coconut
flakes, sesame seeds, lime & sesame
tapioca cracker
21

Moules frites GO
White wine, garlic, cream,
artisan bread, french fries
16.5

Lamb rump GF N
Anya potatoes, cherry tomatoes,
black olives, greens, blackcurrant
Cumberland glaze, pickled
blueberries, pistachio crumb,
rosemary powder
22

ROASTS 14.5 / Children's roast 7

All roasts are served with a side dish of braised red cabbage, carrot & swede mash and a cheesy broccoli & leek bake.

Pulled lamb shoulder
Glazed parsnip, roast potatoes,
Yorkshire pudding and gravy

Loin of pork
Glazed parsnip, roast potatoes,
Yorkshire pudding and gravy

Striploin of beef
Glazed parsnip, roast potatoes,
Yorkshire pudding and gravy

Nut roast N
Glazed parsnip, roast potatoes,
Yorkshire pudding and vegetarian
gravy

SIDES

Triple cooked chips VG GF
4

Sweet potato fries VG GF
4.5

Rocket, Parmesan & pesto salad GF N
4

French fries VG GF
3.5

**Steamed greens, toasted almonds,
lemon butter** GF VGO
4.5

Garlic bread GO
3.5
add cheddar cheese **1**

DESSERTS

Rhubarb and apple crumble VGO N
Toasted crushed hazel nuts,
Cornish stem ginger ice cream
8.5

Warm chocolate brownie N
Fresh berries, chocolate cremeaux,
vanilla ice cream
8.5

Cornish ice cream/sorbet GF VGO
Chocolate cremeux,
honeycomb, berries.
2.5 per scoop

Vegan sticky toffee pudding VG
Toffee sauce, salted caramel
popcorn, date purée,
dairy free ice cream/sorbet
8

**Award winning
Cornish cheeseboard** GO N
Gooseberry & nettle chutney,
apple, artisan biscuits
12

Cornish cream tea
Scone, jam, clotted cream,
pot of tea
7.5