

First Course

- Ribollita soup, focaccia 8
Iberico ham, Cornish coppa, salami, olives, cornichons 16
Foie gras parfait, apple chutney, sourdough bread 14
Dandelion, beetroot, goat's cheese, walnuts 10
Pear, chicory, roquefort, pine nuts 10

Smoked, fish & shellfish

- Smoked salmon, capers, parsley 12
Crab, mayonnaise, salad, egg, grissini 14/22
Grilled sardines, tomatoes, olives, capers, basil 12
Linguine, lobster, chilli, garlic, parsley 14

Main courses

- Fish soup, lobster, scallop, monkfish, cockles 28
Brill on the bone, broccoli, green beans, pancetta, new potatoes 24
Fish & chips, crushed peas, tartar sauce 19
Red Ruby beef ragu, saffron gnocchi, gremolata 22
Risotto, asparagus, leek, parmesan 18

Sides 4

- Padstow salad leaves*
Purple sprouting broccoli
Chips and mayo

Sample

Lunch Special

- Pear, chicory, roquefort, pine nuts
Red Ruby beef ragu, saffron gnocchi, gremolata
Dark chocolate marquise, praline ice cream
Two courses and a glass of house wine 23
Three courses and a glass of house wine 27

Sandwiches

- Crab and cucumber sandwich 14
Tresanton beef burger, cheese, streaky bacon, chips, gherkin 17

Desserts

Dark chocolate marquise, praline ice cream 8

Lemon tart, raspberry sorbet 8

Tunisian orange cake, yogurt sorbet 7

Miss Muffet, Wigmore, Cornish Blue,
quince, apple chutney, celery, biscuits 12

Ice Cream & Sorbet

Maple and pecan sundae 9

Affogato di gelato 7

Homemade ice cream and sorbets with biscotti
2.50 per scoop

*Chocolate, Vanilla, Espresso, Strawberry, Pistachio,
Yogurt, Passion fruit, Mango, Raspberry, Coconut*

Dessert Wine

Sauternes, Château Petit Vendrines, 2012, Bordeaux, FR 8/30

Tokaji, Aszú 5 Puttonyos Dereszla, 2008, HU 12/55

Banyuls, Domaine de la Rectorie, 2012,
Banyuls sur mer, FR 14/60

Port

Taylor's Vintage 1985 12

Taylor's Tawny 10yr 8

Madeira, Duke of Clarence 7

Shop

Our Sicilian olive oil 15

Lighthouse side plate 12

Lighthouse espresso cup 12