

Amélie

WHILE YOU WAIT

- Marinated Gordal olives (ve, gf) 6
- Selection of artisan bread, butter, balsamic and oil (v, vea) 7
- Marinated feta, roquito peppers, sundried tomatoes (v, gf) 6.5
- Oysters, au natural (gf) (each) 4.75
- Hummus, grissini (ve, gfa) 6

TO START

- Padron peppers, lime, seaweed salt (ve, gf) 7
- Olive, sundried tomato and caper bruschetta (ve, gf) 7
- Cornish mackerel pate, spring onions, horseradish, pickled cucumber, crostini (gfa)
- Wild mushroom arancini, chive crème fraiche (v) 9
- Butterflied king prawns, garlic, cream, chilli, toasted artisan bread (gfa) 9
- Beetroot, edamame, asparagus and rocket salad, toasted seeds, spiced orange dressing (ve, gf) 8
- Caprese salad, fresh mozzarella, beefsteak tomato, basil oil, micro basil (v, gf) 8

TO FOLLOW

Roasted sirloin of West Country beef - 18

Slow roasted pork belly -17

Courgette, cashew and mushroom bake (ve) 15

All roasts served with roasted potatoes, seasonal greens, braised red cabbage, honey roasted parsnips and Chantenay carrots, buttered leeks and fennel, Yorkshire pudding and rich roast gravy

Add cauliflower cheese 4

Porthleven fish dish, fillets of cod, lemon and garlic potatoes, roasted cherry tomatoes, chermoula (gf) 23

Cornish mussel, garlic, cream, artisan bread (gfa) 18

Linguine puttanesca, lightly spiced tomato sauce, olives, capers, tarragon crumb (ve) 15

TO FINISH

Chocolate brownie, clotted cream, coulis 7

Limoncello posset, shortbread biscuit, candied peel 7

Morello cherry and pistachio cheesecake 7

Orange and polenta cake, pistachio crumb, vanilla crème fraiche (gf) 7

Affogato: ice cream, shortbread biscuit, shot of espresso 5

Add Disaronno 3.5