

Amélie

WHILE YOU WAIT

*Gordal olives (Ve, gf) 6

Single Westcountry scallop, leaves, garlic and herb butter (gf) 3.5

*Devilled whitebait, caper mayonnaise (gf) 6 / 9

*Mushroom and thyme arancini (V) 7

*Smoked salmon crostini, horseradish cream 7.5

*Blistered padron peppers (Ve, gf) 6

*Cornish mackerel pâté, crostini 7.5

Pan-fried shell-on king prawns, garlic and chilli (gf) (5) 13 (10) 24

*Crispy salt and pepper squid, sweet chilli sauce (gf) 7 / 11

Taster boards, choose from the above* (3) 16 (6) 29

Artisan bread, oil, balsamic (V) 6.5

PIZZETTES

All served with homemade sun-dried tomato and herb base, grated mozzarella topped with:

Buffalo mozzarella, pesto (V) 7

Goats cheese, red onion marmalade, rocket 7

Spicy ground beef, fresh chilli, red pepper 7

Prosciutto crudo, confit mushroom 7.5

Chef's pizzette board (choice of 3) 18

ON THE SIDE

Rosemary sea salt fries (Ve, gf) 3.5

Roasted new potatoes, rosemary sea salt (V, gf) 4

Braised little gem and petit pois buttered salad (V, gf) 3.5

Griddled vegetables (Ve, gf) 4.5

Dressed mixed leaf, tomato, red onion (Ve, gf) 4

TO FOLLOW

Fritto misto, seasoned fried fish, whole tiger prawns, squid, sweet chilli mayonnaise, seasoned fries (gf) 17

Crab and pea linguine, lemon, chilli oil, dressed pea shoots 17

Porthleven Fish Dish, pan-fried fillet, caper and lime butter, potato hash (gf) MP

Steamed Cornish mussels, white wine, garlic, cream (gf) 18

Tuscan chicken, mixed beans, chorizo (gf) 16

8oz Cornish sirloin steak, confit mushrooms, rocket and parmesan salad, seasoned fries (gf) 21.5

Wild mushroom linguine, toasted pine nuts, gremolata (Ve) 13

Slow roasted pork belly, mustard mash, Cornish cider gravy 16.5

DESSERTS

Sticky date pudding, caramel sauce (V) 6

Chocolate brownie, raspberry coulis, clotted cream (V, gf) 6.5

Affogato (V) 4.5 Add Disaronno 3.25

Lemon and Lime tart, lemon sorbet 6



Consuming raw seafood or shellfish may increase your risk of foodborne illness, especially if you have certain medical conditions. Allergy statement: Menu items may contain or come into contact with milk, eggs, wheat, peanuts, tree nuts, soy, fish, corn, sesame, mustard, celery, shellfish and sulphites. If you have any dietary requirements, please ask a member of staff.

ameliesporthleven.co.uk  ameliEsporthleven

