

Amélie

LUNCH MENU

SMALL PLATES

Cornish mackerel pâté, horseradish, spring onions, pickled cucumber, crostini <i>(gfa)</i>	8
Cornish mussels, shallot, garlic, cream, artisan bread <i>(gfa)</i>	9
Salt and pepper squid, spring onions, chilli, coriander, saffron aioli <i>(gfa)</i>	8
Roasted tomato, olive and garlic bruschetta <i>(ve, gfa)</i>	7

SALADS

Daily fresh local salad – please see specials board	
Chargrilled tenderstem, golden beetroot, pea and rocket salad, chilli and honey roasted nuts, spiced orange dressing <i>(v, vea, gf)</i>	12
Caprese salad, heritage tomato, fresh mozzarella, basil <i>(v, gf)</i>	10
Endive and oak leaf lettuce, prosciutto, strawberries, grana padano, balsamic dressing <i>(gf)</i>	12

LARGER PLATES

Porthleven fish dish, fillet of fresh local fish, lemon and garlic potatoes, roasted cherry tomatoes, chermoula <i>(gf)</i>	MP
Whole baked fish, lemon butter, crispy capers <i>(gf)</i>	MP
Cornish mussels, blistered tomatoes, rock samphire, red wine, artisan bread <i>(gfa)</i>	18
Crab and lobster sandwich, toasted ciabatta, brown crab butter, celery and lemon mayo, watercress, seasoned fries <i>(gfa)</i>	16
Steak sandwich, toasted ciabatta, marinated bavette steak, rocket, grana padano, red onion, pesto, seasoned fries <i>(gfa)</i>	15

FLATBREADS

Goats cheese, prosciutto, fig jam, rocket	10
Puttanesca, tempura fish, basil	10
Hummus, courgette ribbons, olives, padron peppers, chilli flakes, balsamic <i>(ve)</i>	8
Roquito peppers, sundried tomato, feta <i>(v, vea)</i>	9

SIDES

Artisan bread, butter, balsamic and oil <i>(v, vea)</i>	5
Lemon and garlic roasted new potatoes, seaweed salt, butter <i>(v, vea, gf)</i>	4
Chargrilled tenderstem, grana padano, chilli toasted seeds <i>(v, vea)</i>	5
Seasoned fries <i>(ve, gf)</i>	3.75
Garlic buttered doughballs <i>(v, vea)</i>	5

TO FINISH

Maraschino cherry, white chocolate and pistachio cheesecake <i>(gf)</i>	8
Dark chocolate and olive oil cake, clotted cream, coulis <i>(gf)</i>	8
Limoncello posset, rosemary shortbread, candied peel <i>(gfa)</i>	7
Glazed figs, orange and cardamom syrup, pistachio granola, vanilla crème fraiche <i>(gf, vea)</i>	7
Affogato: ice cream, biscotti, shot of espresso <i>(gf)</i>	6
<i>Add Disaronno</i>	3.5
Selection of ice creams/sorbets <i>(vea)</i>	
1 scoop 3.5 / 2 scoops 6 / 3 scoops 8	

