

Amélie

WHILE YOU WAIT

Gordal olives, rosemary, garlic, lemon <i>(ve, gf)</i>	6
Smokey honey and chilli roasted nuts <i>(v, gf)</i>	5
Selection of artisan bread, butter, balsamic and oil <i>(v, vea)</i>	7
Marinated feta, roquito peppers, sundried tomatoes <i>(v, gf)</i>	6.5
Hummus, toasted seeds, chilli oil, warm flatbread <i>(ve, gfa)</i>	7
Oysters mignonette <i>(gf) (each)</i>	4.75
Sharing platter: Gordal olives, marinated feta, roquito peppers, sundried tomatoes, hummus, smokey honey and chilli roasted nuts, artisan bread, butter, fig jam, balsamic and oil <i>(v)</i>	26

TO START

Padron peppers, lime, seaweed salt <i>(ve, gf)</i>	6.5
Roasted tomato, olive and garlic bruschetta <i>(ve, gfa)</i>	7
Cornish mackerel pâté, horseradish, spring onions, pickled cucumber, crostini <i>(gfa)</i>	8
Wild mushroom and truffle arancini, tarragon crème fraîche <i>(v)</i>	9
Salt and pepper squid, spring onions, chilli, coriander, saffron aioli <i>(gfa)</i>	8
King prawns, chilli and garlic cream, toasted artisan bread <i>(gfa)</i>	9
Chargrilled tenderstem, beetroot, pea and rocket salad, chilli toasted seeds, spiced orange dressing <i>(v, vea, gf)</i>	8
Cornish mussels, shallot, garlic, cream, artisan bread <i>(gfa)</i>	9

FROM THE PIZZA OVEN

Classic margherita, basil oil, rocket <i>(v)</i>	12
Amélie taste the med: fresh mozzarella, courgette ribbons, olives, prosciutto	15
Amélie seafood pizza: garlic butter base, squid, prawns, mussels, spinach, chilli oil	15
Fiorentina: spinach, mace, olives, St Ewe's egg <i>(v)</i>	13
Chilli beef, pepperoni, roquito peppers, feta cheese	15
Goats cheese, red onion, chilli honey, rocket, basil oil <i>(v)</i>	14
Garlic buttered doughballs <i>(v, vea)</i>	5

Gluten free bases (£1 extra charge) and vegan cheese available upon request

TO FOLLOW

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
Fritto misto, tempura fish, seafood and vegetables, saffron aioli, fries <i>(gfa)</i>	19
Seafood linguine, scallops, crab, king prawns, chilli, lime	25
Cornish mussels, blistered tomatoes, rock samphire, red wine, artisan bread <i>(gfa)</i>	18
Amélie bouillabaisse, fresh local fish, whole tiger prawns, Cornish mussels, artisan bread, rouille <i>(gfa)</i>	18
Courgette, pea and lemon risotto, toasted pine nuts, grana padano <i>(v, vea, gf)</i>	16
Linguine puttanesca, lightly spiced tomato sauce, olives, capers, tarragon crumb <i>(ve)</i>	15
Surf and turf, Cornish 8oz ribeye steak, whole tiger prawns, bone marrow butter, seasoned fries <i>(gf)</i>	34
Amélie double stack burger, crystal beer bun, burnt butter ketchup, lettuce, red onion, gherkin, seasoned fries, smoked mayo dip <i>(gfa)</i> <i>Add Monterey Jack cheese, smoked bacon, Cornish blue cheese (each)</i>	15 2

ON THE SIDE

Braised little gem and pea salad <i>(v, vea, gf)</i>	4.5
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
Caprese salad, heritage tomato, fresh mozzarella, basil <i>(v, gf)</i>	6
Mixed leaf salad, chilli toasted seeds, spiced orange dressing <i>(ve, gf)</i>	5
Seasoned fries <i>(ve, gf)</i>	3.75

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 fraîche <i>(gf, vea)</i>	7
Affogato: ice cream, biscotti, shot of espresso <i>(gf)</i> <i>Add Disaronno</i>	6 3.5
Selection of ice creams/sorbets <i>(vea)</i> 1 scoop 3.5 / 2 scoops 6 / 3 scoops 8	

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, gluten, peanuts, tree nuts, soya, fish, sesame, mustard, celery, molluscs, crustaceans, lupin and sulphites. If you have any dietary requirements, please ask a member of staff.

