

THE SQUARE

At Porthleven

Sample Dinner Menu

Select a starter, main and dessert from the starred * options

*2 courses £18.50 | *3 courses £22.00

Set-priced menu as above is only available Monday to Thursday

Garlic bread	£2.50
Homemade bread with olive oil & balsamic vinegar	£3.75
Homemade bread with olive oil & balsamic vinegar, olives & houmous	£5.00

To start

Chargrilled Newlyn sardines, heritage tomato, chick pea & herb salad, garlic crostini, houmous, herb oil & lemon dressing	*£7.25
Porthleven crab, pickled vegetable and dill salad, herb crostini, pea shoots, horseradish cream	£8.50
Newlyn scallops, fish & shellfish, garlic, parsley, chilli, pickled fennel, aioli	£9.50
Smooth Cornish duck, chicken liver & port pate, onion marmalade, spiced pear, toast	*£7.25
Crispy pork belly, apple & black pudding salad, rocket, balsamic dressing, crackling	£7.75
Old Winchester cheese & Cornish summer cauliflower arancini, pickled cauliflower pea shoots, truffle oil	*£7.75

Main course

Chargrilled sirloin steak, shallot puree, real chips, tempura onion ring, tomato, shallot, parsley & beef dripping salad	£20.95
Confit Cornish duck leg, crispy sage & onion polenta, braised puy lentils, roast carrot, green beans, rosemary sauce	*£14.95
Slow cooked Primrose herd pork belly, black treacle glaze, bubble & squeak potato cake, Boston beans, black pudding, apple puree	£15.50
Roast whole Cornish plaice, anchovies, garlic, parsley, real chips, peas, shallot & caper dressing	*£15.50
Cornish hake fillet, chorizo, butterbeans, sauté potatoes, local greens, aioli dressing	£16.95
Roast Newlyn monkfish, crayfish, new potatoes, summer vegetables, chive butter sauce	£17.50
Fried onion and herb polenta, roast beetroot & carrots, Rosary goats cheese, toasted seeds, balsamic dressing	*£12.95

Accompaniments

Rocket & parmesan salad, herb oil & lemon	£3.50
Real chips	£3.25
Real chips with parmesan & truffle oil	£3.95
New potatoes with herb butter	£2.00
Local greens with herb butter	£2.00

If you are vegetarian or have any special dietary requirements or allergies, please tell us and we will do our best to offer some alternative choice.

Out of respect for our other diners we kindly ask you to refrain from 'smoking' electronic cigarettes on our premises

DESSERT MENU

Desserts with recommended dessert wines

Cornish gooseberry & yoghurt fool, elderflower & gooseberry sorbet, brown sugar meringues	£6.75
<i>Muscat de St Jean De Minervois-50ml</i>	£3.75
Dark chocolate pot, English raspberries, mint syrup, chocolate crumble, chocolate ripple ice cream	£6.75
<i>Moscato Goya Classico-50ml</i>	£3.75
Warm sticky ginger pudding, sticky toffee sauce, poached pear, vanilla ice cream	*£6.75
<i>Moscato Goya Classico-50ml</i>	£3.75
Vanilla crème brûlée, English strawberries, basil syrup, oat crumble, strawberry sorbet	*£6.75
<i>Muscat de St Jean De Minervois-50ml</i>	£3.75

Homemade ice creams: Chocolate ripple/ strawberry sorbet/ vanilla/ lemon & raspberry/ elderflower and gooseberry sorbet/ summer berry sorbet Per scoop £2.00

Cheese & port

A selection of three, four or five West Country cheeses with biscuits, port jelly, apple & grapes	£7.25/£8.25/£9.25
<i>Select from:</i> Rosary goats cheese / Devon blue / Keens Cheddar / Keltic Gold / Cornish Gouda	
<i>Taylors lbv-50ml</i>	£3.75
<i>Cockburns ruby port-50ml</i>	£2.75

HOT DRINKS

	Small/large
Americano, with hot or cold milk	£2.00/£2.40
Cappuccino	£2.10/£2.50
Latte	£2.50
Flat white	£2.10
Espresso/double espresso	£1.90/£2.35
Espresso macchiato/double espresso macchiato	£1.95/£2.45
Hot chocolate	£2.20/£2.80
Clipper everyday organic tea	£1.95
Clipper organic teas;	
Earl Grey, decaf, peppermint, wild berry infusion, chamomile, lemon & ginger, green tea	£2.00

Liqueur coffee

Irish (Jamesons whiskey)	£4.75
Highland (Bells whisky)	£4.75
Calypso (Tia Maria)	£4.75
French (Courvoisier)	£4.75
Baileys	£4.75
Italian Classico (Amaretto)	£4.75
Seville (Cointreau)	£4.75
Skye (Drambuie)	£4.75
Chaufeurs choice (no alcohol)	£2.75