

LUNCH 12-4.30

homemade soup, locally baked bread (v)	5.25
pearl barley tabouleh, halloumi and courgette fritter, raita (v)	6.25
smashed avocado on toasted sourdough, vine ripened tomatoes, feta, rocket (v)	6.95
<i>portmeor</i> caesar salad	8.25
cornish crab sandwich, shredded lettuce, aioli	10.00
chorizo burger, cheddar, grilled egg, aioli, ciabatta bun	8.25
butternut squash, red onion and feta omelette, mixed leaves (v)	6.50
chorizo potato and cheddar spanish omelette, mixed leaves	6.50
cornish cider steamed mussels, thyme and streaky bacon, bread	9.00
grilled local hake, crispy new potatoes, greens, salsa verde (gf)	12.50

TAPAS 12-9

marinated olives (v+) (gf)	3.30
smoked pimento almonds and cashews (v+) (gf)	2.75
locally baked bread, confit garlic, olive oil (v+)	3.50
handcut chips, rosemary seasalt, aioli (v) (gf)	3.75
padron peppers, sumac seasalt, olive oil (v+) (gf)	4.00
broccolini, sweet soy, crispy shallots (v+)	3.50
green pea and parmesan arincini, mascarpone, rocket and walnut pesto (v)	5.25
silken tofu, green tea and spring onion broth, radish, crispy seaweed (v+) (gf)	4.95
crispy polenta, bravas sauce, aioli (v) (gf)	4.25
braised fennel, fried fennel, celeriac puree, burnt orange dressing (v) (gf)	4.80
harissa glazed halloumi, aubergine pickle, parsley, preserved lemon (v) (gf)	5.25
seared king prawns, chilli, ginger, lemongrass, lime	7.50
crispy fried salt and pepper squid, aioli	7.25
blonde ray wing, crushed hazelnut and caper butter (gf)	6.95
crispy fried seabass, chilli caramel, pineapple, asian salad	8.95
soft shell crab, tomato and cayenne pepper gazpacho	8.50
pulled lamb taco, pico de gallo, almond creme fraiche (gf)	6.95
24 hour pork shoulder, kimchi, soy peanuts	8.25
fennel sausage, chickpea dhal, yoghurt, coriander oil, almonds	6.50
serrano ham, compressed melon, mozzarella, walnuts (gf)	5.85

please advise us of any allergies (v) = vegetarian (v+) = vegan (gf) = gluten free