

SEASIDE Springlige KITCHEN



SMALL BITES

Cockles & Scraps 6

House Bread (v) 6
with olive oil & sea salt butter

Olives (vg) 5.5

Devilled Whitebait 7.5

Cajun remoulade

SEAFOOD CHOWDERS

w/ Scallops, Local Fish, Mussels & Tiger Prawns All 27

New England Style

Smoked bacon lardons, sweetcorn & Cornish cream, new potatoes

Mariniére

White wine, confit onions, cream, cherry tomatoes, spinach, new potatoes

Calabrese

'Nduja salami, spinach, fennel, cider, new potatoes & Cornish cream

STARTERS

Salt & Pepper Calamari 9.5 Roasted garlic, preserved lemon & chive aioli **Tomato & Roasted Red Pepper Soup** (vg) Marinated feta, basil & spinach dressing, croutons **Crispy Pork Belly Skewers** 9.5 Chilli barbecue glaze, Cajun aioli **Prawn Cocktail** 10 Avocado, bang bang sauce, lime 12 Gambas Pil Pil Baked tiger prawns, chilli, paprika & garlic, fresh lemon & Da Bara bakery bread **Smoked Mackerel & Tuna Dip** 9 Pickled fennel, capers, dill, sourdough toast **Crab Arancini** 10

MAIN COURSES

Prawn Linguini	23
Pan-fried tiger prawns, sun-dried tomatoes, spinach & basil, white wine, cream, herb crumb, parmesan & baked garlic ciabat	tta
Fish & Chips	19
Cornish IPA battered catch of the day served with chips, mushy peas & tartare sauce	
Swap for Cornish IPA battered celeriac (vg)	17
311 3 11 3 11	17.5
Westcountry beef patty, shredded lettuce, cheese, shack sauce, pickles & fries	
+ smoked bacon 2 onion rings 2	
Seared Chicken Supreme	22
Chorizo & pearl barley stew, sunblushed tomatoes, wild garlic	
salsa verde & seasonal greens	
Roasted Squash & Tomato Linguine (vg)	16
Sun blushed tomato & basil sauce, garlic toasted crumb & baked garlic ciabatta	
Grilled Catch Of The Day Fillet	26
Warm tomato, caper & olive caponata with pine nuts, grilled tenderstem broccoli, rosemary new potatoes	20
tenderstern broccoil, rosernary new potatoes	
12 Hour BBQ Smoked Pork Belly Chipotle glaze, pickle vegetable salad & fries	25
Chipotie giaze, pickie vegetable salad & mes	
SIDES	
Fries	4.5

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Spicy Fries	4.5
Seasonal Greens	6
Garlic Bread	5.5
Roasted Garlic & Rosemary New Potatoes	5.5
Springtide Side Salad with vinigarette	6
Seaweed Salt Onion Rings & Aioli	6
Mac 'n' Cheese Bites (v) with bang bang sauce	8

FOOD ALLERGIES AND INTOLERANCES

Tomato & basil sauce

Please speak to a member of staff about the ingredients in our dishes before placing your order. Please be aware that our dishes may contain or come into contact with common allergens, such as dairy, eggs, wheat, soybeans, tree nuts, peanuts, fish, shellfish or wheat.

Springlide SEASIDE KITCHEN

Cockles & Scraps 6 House Bread (v) With seaweed butter Olives (vg) 5.5 Devilled Whitebait Cajun remoulade

STARTERS Salt & Pepper Calamari 9.5 Roasted garlic, preserved lemon & chive aioli **Tomato & Roasted Red Pepper Soup** (vg) 9 Marinated feta, basil & spinach dressing, croutons **Crispy Pork Belly Skewers** 9.5 Chilli barbecue glaze, Cajun aioli **Prawn Cocktail** 10 Avocado, bang bang sauce, lime **Gambas Pil Pil** Baked tiger prawns, chilli, paprika & garlic, fresh lemon & Da Bara bakery bread **Smoked Mackerel & Tuna Dip** Pickled fennel, capers, dill, sourdough toast 10 **Crab Arancini** Tomato & basil sauce

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LUNCH

MAINS **Charred Mackerel Salad** Slow roasted tomato, rocket horseradish slaw, rustic ciabatta roll **Bang Bang Toasted Sandwich** Prawns, sourdough, sharp cheddar, avocado, bang bang mayonnaise Spiced lentil patty instead of prawns (vg) **Crab Salad Roll** 18.5 Hand-picked dressed white crab meat, brown crab mayonnaise, crispy leaves served with seaweed salt fries **IPA Battered Fishfinger Sandwich** 12.5 Tartare, lettuce, rustic ciabatta roll, gherkins Swap for our Cornish IPA battered celeriac (vg) 10.5 Cheeseburger 17.5 Westcountry beef patty, emmental cheese, shack sauce, pickles & fries + smoked bacon 2 | onion rings 2 Fish & Chips Cornish IPA battered haddock served with seaweed salt fries, mushy peas & tartare sauce Swap for Cornish IPA battered celeriac (vg) Springtide Salad Bowl (v) 17 Feta, spinach, lettuce, pickled vegetables, roquito peppers, cucumber, tomato, pumpkin & sunflower seeds, rustic croutons Choose from: Spiced lentil patty (vg)

SIDES

BBQ pork ends & salsa verde

Prawn & spicy Marie Rose sauce dressing

Fries	4.5
Spicy Fries	4.5
Seasonal Greens	6
Garlic Bread	5.5
Roasted Garlic & Rosemary New Potatoes	5.5
Springtide Side Salad	6
Mac 'n' Cheese Bites (v)	8
Bang bang sauce, grated parmesan	





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SUNDAY ROAST BY THE COAST

LOW & SLOW CORNISH BEEF or 12hr ROASTED PORK BELLY

21

ROAST TRIMMINGS

Our beef & pork roasts are served with rich red wine & beef gravy & Yorkshire pudding, sausage meat stuffing, rosemary & garlic roasted potatoes, cauliflower cheese, roasted root vegetables, seasonal greens, swede & carrot mash

LENTIL & MIXED NUT (vg)

Served with veggie gravy & Yorkshire pudding, rosemary & garlic roasted potatoes, cauliflower cheese, roasted root veggies, seasonal greens, swede & carrot mash

17

KIDS ROAST

Choose any of our full size roasts & we'll create it at the perfect size for a child, served with all the trimmings

10

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DESSERTS

Our Classic Lemon Tart Poached blueberry compote, Cornish clotted cream	10
Pineapple Ice Cream Sundae (vg) Chargrilled fresh pineapple in a coconut & mint syrup, vanilla ice cream, fudge sauce & toasted almonds	10
Our Baked Chocolate Brownie Salt caramel sauce, Cornish vanilla ice cream & honeycomb	9
Cornish Dark & Stormy Sticky Toffee Pudding Sticky toffee pudding, toffee sauce, rum raisins, Cornish vanilla ice cream For every Dark & Stormy pudding we sell, we donate 25p to the Fisherman's Mission.	9

	COFFE	e - Tea	
Espresso	2.8	Latte	3.4
Flat White	3.4	Americano	3.2
Cappuccino	3.4	Теа	2.8

AFTER DINNER DRINKS ask for our full drinks list				
Whisky	from 3.5	Sherry	3.5	
Brandy	from 5	Espresso Martini	10	
Homemade Limoncello	4	Old Fashioned	10	

