



# LEWINNICK LODGE

## Main menu

Served 12<sup>PM</sup> - 9.30<sup>PM</sup>

### Lewinnick bread boards

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**Simple** GO

Homemade bread with olives, houmous, oil, balsamic vinegar, butter

**Luxury** GO

Homemade with baked Camembert, apple chutney, red apple

8 **Homemade garlic rolls** 7  
Baked and served in foil with way too much garlic & parsley butter

16

### Starters

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**Lewinnick fish cake**

Sweet chilli jam, dressed rocket

**Soup of the day** VO GO

Always seasonal, always vegetarian, sometimes vegan

**Grilled mackerel** GF

Avocado mousse, fennel crisps, citrus dressing

9 **Harissa roasted cauliflower** VG N 9  
Coriander houmous, dukkah

6 **Pressed belly pork** GF 10  
Beetroot, apple puree, celeriac remoulade, red onion marmalade

9 **Sea salt, black pepper & chilli squid** GF 9  
Garlic & lemon aioli

## Mains

<b>Lewinnick fish cakes</b> French fries, sweet chilli jam, dressed rocket	18	<b>Spiced tiger prawn linguine</b> Spiced passata, garlic, herbs, fresh lime, parmesan	20
<b>Charred butter marinated chicken</b> GF Bombay potato, purple sprouting broccoli, marinated spiced raisins, mint chutney, makhani sauce	20	<b>Hake Mornay</b> Braised leeks, buttery ham hock & spring onion mash, Mornay sauce	20
<b>Moules and frites</b> GO Mariniere sauce, French fries, focaccia	17	<b>Duo of duck</b> Breast, crispy duck leg croquettes, curly kale, parsnip puree, cherry gel, jus	22
<b>Sweet potato &amp; peanut curry</b> VG GF Green lentils, coconut rice, onion bhaji	17		

## Lewinnick burgers & steaks

All served with French fries, brioche bun, slaw

<b>Lewinnick beef burger</b> GO Bacon, cheese, gotcha ketchup	18	<b>28-day aged sirloin steak</b> GF	29
<b>Spiced bean burger</b> VG Chilli jam, vegan cheese	17	<b>28-day aged rump steak</b> GF	22
		<b>Sauces</b> Blue cheese or three peppercorn	3
		<b>Butters</b> Café de Paris or Garlic butter	2

Both our steaks are served with fries, purple sprouting broccoli and vine tomato

## Sides

<b>Purple sprouting broccoli</b> VO GF Garlic, sea salt butter	4	<b>Steamed greens</b> VO GF Roasted garlic, lemon butter, almonds	5
<b>French fries</b> VG GF	4	<b>Sea salt &amp; rosemary focaccia</b> VG	4
<b>Posh French fries</b> GF Parmesan, truffle oil	6	<b>Onion bhajis</b> VG GF	4
<b>Dressed leaf salad</b> VG GF	4		

## Desserts

<b>Cornish cheeseboard</b> Chutney, apple, artisan biscuits	14	<b>Coffee jar</b> N Tiramisu, espresso ice cream, cranberry, pistachio, biscotti	8
<b>Cornish sea salt &amp; fudge brownie</b> GF Vanilla ice cream, chocolate soil, sour cherry gel	9	<b>Classic affogato</b> Espresso, vanilla ice cream, chocolate	6
<b>Sticky toffee pudding</b> VO Butterscotch sauce, Cornish clotted cream	8	<b>Spiced coconut panna cotta</b> VG Rum-infused fruit salsa	9
<b>Cornish ice-creams and sorbets</b> VO GF Honeycomb, fruit coulis	3 per scoop	<b>Cornish cream tea</b> GO Choice of tea or coffee, Cornish clotted cream, strawberry jam	9



- VG Vegan
- GO Gluten free option
- GF Gluten free
- VO Vegan option
- N Contains nuts

### Allergies and intolerances

Before you order your food please speak to a member of our team if you want to know about the ingredients used, even if you have dined with us previously. Our menu descriptions do not list all the ingredients, full allergen information is available on request. We take great care to prevent cross-contamination when preparing your food, however, we cannot guarantee that any food item is completely free from allergens. All prices are inclusive of VAT

