

## **Evening Menu**

### **Appetisers**

Fresh Cornish bread & whipped Cornish seaweed butter	£3
Nocellara Olives	£3
Warm Za'atar spiced nuts	£2.5
Homemade Tortilla chips with guacamole & fresh coriander	£3.5
Houmous with crunchy root vegetable chips	£3
6 Oysters – fresh with mignonette dressing served on ice (when available)	£15

### **Starters**

Crab & Saffron risotto	£8	
Ceviche	£6	
Gazpacho, traditional cold Spanish soup with grissini (v)	£ 6	
Bruschetta with artichoke, truffle, edamame & torn mozzarella (v)	£ 5	
Smoked Chicken Caesar salad	Starter £6	Main £12
Chicken pâté with rustic baguette	£6	
Butter bean pâté and roasted tomato with rustic baguette(v)	£5	

## **Meat**

10oz Ribeye steak, rustic chips, cherry vine tomatoes, field mushroom, tobacco onions & chimichurri sauce  
£22

Beef Burger, double homemade patties, jack cheese, smoky bacon, house sauce  
£12

Free Range Buttermilk chicken burger with mozzarella and ranch sauce  
£12

*Burgers served in a sourdough & beer enriched bun with baby Gem, tomato, red onion pickle, creamy 'slaw and fries.*

Red braised Szechuan pork, Sticky braised pork belly served with Jasmin rice, griddled pak choi & peanut dressed mooli  
£ 15

Chicken ramen bowl, Japanese noodle broth with crunchy vegetables, marinated egg and succulent free-range chicken  
£14

## **Fish**

Cornish ale battered cod with rustic chips, homemade tartar, petit pois and griddled lemon  
£12

Cornish mussels in a Thai broth with a wedge of warm bread  
£ 13                    *add a side of fries £2*

Catch of the day, freshly landed local fish served with salad, Canarian potatoes and mojo sauce  
£14

Fish Platter, a taster of produce from Cornish waters. Ideal as a generous main or for two as a starter

Fresh Oysters

Mug of Thai mussels

Catch of the day with pan-fried samphire & Lemon

Ceviche

Potted crab

Fresh Cornish bakery bread & seaweed butter

£25

## **Vegetarian**

Fish and chips, banana blossom & nori in crispy batter with chips petit pois and tartar (vegan)

£12

Sri Lankan mushroom, chickpea and spinach curry (vegan) with Jasmin rice and egg hopper

£12

Burger, crispy aubergine & haloumi topped with onions, mushrooms and thyme with crisp salad, kimchi mayo and fries

£12

Poke Bowl, colourful bowl of feel-good food, a selection of fresh, cooked and pickled vegetables, brown rice, Yakitori tofu, toasted seeds and a light soy, sesame and ginger dressing (vegan)

£10

Please let the waiting team know if you have any allergies or dietary requirements  
We source our ingredients as locally as possible & with much care to environmental factors  
Our food is prepared freshly so please be patient during busy periods  
We hope you enjoy your meal with us this evening  
The Portreath Arms Team