LUNCH SERVED 12- 3PM

WINTER 2025



STARTERS + SMALL PLATES MIXED OLIVES (VG GF) 5

WARM FOCACCIA BREADS,

MEDITERRANEAN STYLE DIPPING OIL W/ KALAMTA OLIVES, GARLIC, ZATAAR SPICE, PARSLEY & CHILLI FLAKES (VG) 9.5

WHOLE ROASTED TIGER PRAWNS,

NDUJA BUTTER SAUCE, FOCACCIA BREAD (GFO DFO) 13.95

CRISPY PORK BELLY,

STICKY SOY & SESAME GLAZE. CASHEW CREAM & ASIAN SALAD (GF DF NUTS) 12.5

GOATS CHEESE SALAD,

PICKLED BABY VEGETABLES, CANDIED WALNUTS & NUT OIL (V) 11.5

MAIN COURSE

BEEF BRISKET BURGER,

IN A BRIOCHE BUN WITH MONTERY JACK CHEESE, BEETROOT RELISH, PICKLES & CHIPS 18.95

SEAFOOD CHOWDER,

SMOKED HADDOCK, SALMON & PRAWNS, POTATOES & CORN (GFO) 22

SWEET POTATO & CHICK PEA DAHL,

CARROT PAKORA & AUBERGINE PICKLE

(GF VG) 17.95

TODAYS NEWLYN LANDED FISH

SPICED TOMATO, PANCETTA, CHICKPEA & CHORIZO CASSOULET. RAINBOW CHARD & PARSLEY CRUMB (GFO) 26

BEER BATTERED LOCAL FISH,

CHIPS, MINTED CRUSHED PEAS & TARTAR SAUCE (GF DFO) 19.95

SIDES

HOUSE SALAD

PLEASE ASK A MEMBER OF STAFF FOR TODAYS SALAD

(GF VG) 5.95

(GF VG) 6.5 DESSERTS

GARLIC & LEMON

CHIPS & AIOLI (GF | VGO) 5

CHIPS WITH TRUFFLE OIL, PARMESAN & AIOLI (GF V) 6.95

AFFOGATTO,

ROSKILLY'S VANILLA ICE CREAM, DOUBLE ESPRESSO SHOT & HOMEMADE SHORTBREAD (GFO) 7.95 ADD AMARETTO 3.5

DRUNKEN FRUITS, STEM GINGER & RUM SYRUP (GFO VG) 8.5

OATLY RICE PUDDING,

DARK CHOCOLATE BROWNIE,

RASPBERRY SORBET, CHOCOLATE CRUMB & CHOCOLATE SAUCE (VG GF) 8.5

LEMON POSSET,

BLACKBERRY, CANDIED PEEL, ALMOND

BRITTLE & SHORTBREAD (GFO) 8.5

KEY; V = VEGETARIAN, VG = VEGAN, GF = GLUTEN FREE, DF = DAIRY FREE, GFO = GLUTEN FREE OPTION AVAILABLE, DFO = DAIRY FREE OPTION AVAILABLE, VGO = VEGAN OPTION AVAILABLE. PLEASE ADVISE US WHEN YOU ORDER IF YOU HAVE ANY DIETARY REQUIREMENTS.

TREMENHEERE KITCHEN DOES NOT OPERATE IN AN ALLERGEN-FREE ENVIRONMENT. WE HAVE PRECAUTIONS IN PLACE TO ENSURE WE AVOID AS MUCH CROSS-CONTAMINATION AS WE CAN, HOWEVER WE CAN'T 100% GUARANTEE DUE TO OUR SUPPLIERS AND THE ENVIRONMENT THEIR PRODUCE IS MADE IN.

TENDER STEM BROCCOLI