

Nibbles

Olives – Harlequin mix (v) 3.50 / **Whitebait** – harissa mayonnaise 3.75

Baker Tom's bread – (*malthouse, Focaccia, rosemary baguette*) (v) 4.00 / **Garlic bread** (v) – 3.50

Starters

Salt & pepper tempura prawns – Asian-style salad, chili peanuts 6.75

Rosemary ash goats cheese – marinated tomatoes, green beans, croutons, basil (v) 6.50

Grilled Mackerel fillet – beetroot, horseradish crème fraiche, leaves 6.75

Braised beef & 'Nduja fritter – roasted aubergine puree, green beans, capers, parmesan 6.75

Deep fried Cornish blue – grilled broccoli, pickled red onions, walnuts, cider raisin dressing (v) 6.75

Main Courses

Traditional Newlyn market fish & chips – mushy peas, tartar sauce 13.25

Brisket & Ale burger – swiss cheese, little gem, onion relish, pickles, hand cut chips 13.25

Curried courgette flatbread – pickled cucumber, tomatoes, mint yogurts, coriander (v) 13.50

Whole grilled plaice – crushed potatoes, saffron pickled fennel, summer vegetables, crab butter 15.50

Pork Belly – mashed potatoes, hogs pudding, summer greens, apple sauce, cider jus 15.50

Braised lamb shoulder – green olive crushed potatoes, green beans, dried tomatoes, anchovies 15.50

Grilled sirloin steak – smoked bacon, marinated mushrooms, new potatoes, kale, garlic butter 19.50

Tomato, fennel & saffron risotto – grilled courgettes, ricotta, spiced breadcrumbs (v) 13.50

Sides

Cornish early potatoes – parsley butter 3.75 **Dressed leaves** 2.75 **Hand cut chips** 3.75 **Braised red cabbage** 2.75

Malt & salt mushy peas 2.75

Puddings

Baked chocolate pot – salt caramel, hazelnut biscotti 6.25

Baked custard – rhubarb compote, almond crumble, clotted cream 6.50

Frozen blackcurrant parfait - white chocolate & malt crumble, white chocolate ice cream 6.50

Affogato - Homemade vanilla ice cream, hot espresso 4.25

Homemade chocolate truffle (*please ask for today's flavours*) 1.95

If you would like to discuss what's in our food, please ask. Our menu is prepared in house from fresh ingredients by a small team in an even smaller kitchen so please be patient at peak times. Menus subject to change depending on availability of ingredients

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