

RESTAURANT
NIK BOYLE
FORTY SIX ARWENACK STREET
01326 212997

Starters

Lobster Risotto	£9
Basil – Pink Grapefruit – Mascarpone	
Oysters Kereama (£1 donated to Cancer Research UK)	£11
Helford Oysters – Cucumber – Apple – Soy – Sesame – Ginger	
My Grandmother's Lamb Ragu	£8
Ribbon Pasta – Cauliflower – mint gremolata	
Truffle & Honey Whipped Goats Cheese	£8
Pickled Roots – Beetroot Puree – Single Estate Balsamic	
Falmouth Bay Scallops	£9
Hogs Pudding – Crispy Capers – Carrot Puree	

Mains

South Coast Hake Fillet	£19
Leeks – Mussels – new potatoes – Crème Fraiche – garlic – parsley	
Porthleven Day Boat Turbot	£23
New Potatoes – White Crab – Sprouting Broccoli – Samphire – Veronique	
Half or Whole Falmouth Bay Lobster	£30/£50
Garlic Butter – Rocket Salad – Slow Roasted Plum Tomato – Real Chips – Aioli	
10oz Moorland Heritage Ribeye	£28
Watercress – Real Chips – Slow roasted Plum Tomato - Aioli	
Slow Cooked Cornish Duck Leg	£18
Rainbow Chard – Creamy Mash – Saffron Heritage Carrot – Rosemary Jus	
Spiced Lentil Dhal	£16
Beetroot – Lime Pickle – Poppadum – Cauliflower Pakora	

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Desserts

Dark Chocolate Mousse
Biscotti – Sour Cherry

£7

Cinnamon Doughnuts
Lemon Curd

£6

Pistachio and Frangipane Slice
Salted Caramel Ice Cream – Butterscotch - Raspberries

£7

Strawberry & Clotted Cream Bavaois
Meringue – Strawberry Consommé

£6

Cheese

Full Cheese Board (all cheeses listed below)

£15

Choose your own:

Barkham Blue (Hampshire)

£3

A creamy, slightly open textured cheese with a rustic rind and a yellow, moist interior streaked with blue veins

Ragstone (Dorstone, Herefordshire)

£3

A lactic goat's cheese, with a bright acidity reminiscent of creme fraiche. The texture is smooth yet dense.

Tunworth (Hampshire)

£3

A very British, Camembert – a soft, white-rinded cheese wonderfully reminiscent of its French cousin.

Cornish Gauda (Looe)

£3

Semi-Mature Cornish Gouda is aged 5-6 months.

It has a creamy smooth texture with a pleasant easy eating flavour.

Keens Cheddar (Wincanton)

£3

Keen's Cheddar tends to have a dense, rich and creamy texture. It has layers of flavour that range from savoury and mustardy to juicy and bright with a pleasantly sharp acidity.