



Lunch Menu SAMPLE

To take advantage of our 3 course set menu for £26.00 simply select a Starter then a Pasta or Main course and a Dessert ***highlighted in Italic Bold***

To get you started we have Baker Tom's bread, baked daily and Selvapiana olive oil.

Starters...

Made for sharing... Fifteen Cornwall signature antipasto plate. An outstanding selection of beautifully dressed seasonal vegetables, the biggest olives, superb cured meats and cheeses on our fantastic platter (2 people) £8pp

Fifteen's amazing game terrine with dressed Treviso, red onion jam and crostino £7.50

Mixed Zucca Farm beets with Rosary goats cheese, salmoriglio and Buttervilla's funky leaves £8.50

Insalata of gooey burrata, juicy Italian clementines, prosciutto di San Danielle, Buttervilla's micro cress and aged balsamic vinegar £10.50

Bruschetta of South West crab with brown crab aioli creamy coco blancs and a shaved fennel and lemon salad £12.25

Primi...

Rob's crown prince squash and ricotta gnocchi, purple sprouting broccoli, walnuts and gorgonzola £14.50

Pappardelle of Tregothnan Estate venison ragu and Selvapiana oil £14.25

Squid ink tagliolini with braised Looe day boat squid and chilli and thyme pangrattato £11.25/£17.25

Risotto of Buttervilla's Jerusalem artichoke, smokey speck and Parmigiano Reggiano £11.75/£17.50

Secondi...

Porchetta of Primrose Herd rare breed pork, oozy sage polenta, Newlina's rainbow chard and salsa verde £17.25

Cornish pollock with Charlotte potatoes, puntarella alla romana and a green olive and fennel salsa £17.25

Pan fried fillet of brill with aubergine caponata, purple sprouting broccoli and wild garlic aioli £22.75

Char grilled Tregothnan Estate venison, crushed celeriac with panchetta, Zucca Farm cavolo nero and horseradish gremolata £19.25

Dolci...

Amalfi lemon and poppy seed cake, lemon curd and gooey clotted cream £6.40

Wildflower honey panna cotta, Italian oranges and cranberry and orange shortbread £6.40

Lovely apple and almond tart, vanilla mascarpone and caramelised russet apples £7.15

Amedei No.9 chocolate nemesis, chocolate sauce and Rodda's creme fraiche £7.15

Formaggi...

Served with fig and date salami and carta di musica **2 for £6.80**

3 for £7.85

4 for £8.85

Montgomery's Extra Mature – A delicious tangy and full bodied cheddar from North Bradden Farm, Somerset. Unpasteurised cows milk.

Little Wallop - Washed in Somerset cider brandy wrapped in a vine leaf, strong aromas of apple and alcohol. Creamy taste of lemons and almonds, from Bagborough farm, Somerset. Unpasteurised goats cheese.

Bath Soft - A creamy vegetarian soft white cheese with a white rind that is similar to a mellow brie. Made from pasteurised cow's milk at Kelston.

Basajo - Italian Ewes milk cheese made with Passito (recioto) sweet wine. Unpasteurised from Lombardy in Northern Italy.

Suggested Wines...

Mitolo "Jester" Sangiovese Rosè 2008, McLaren Vale, South Australia

The "Jester" is a crisp and intensely flavoured rose from 100% Sangiovese grapes. It has perfumed notes with hints of raspberry, strawberry and cranberry. The palate is fresh, clean and tangy, with a medium body and is very food friendly.

De Loach 'California Series' Zinfandel, 2006, California, USA

This Californian red has a ripe jammy nose, violet perfume mingles with notes of black plum and berry. Dark spices lacing the old-world style red cherry components broaden the bouquet of this wine. Brambly and raspberry notes linger on the palate as cranberry layers mingle with soft hints of barrel spice and walnut.

Wrattenbully Vineyards Marsanne/Viognier, 2006, Wrattenbully, S.Australia

This aromatic white wine comes from the Limestone Coast in South Australia. The wine is made by a lady called Louisa Rose who is known as 'the Queen of Viognier', as it is her speciality. Expect aromas of white flowers, with flavours of white peach, pear and hazelnuts plus a creamy finish.

175ml Gls/Btle

£6.25/£25

£6.25/£25

£6/£24

