



THE ATLANTIC
NEW POLZEATH

Sunday lunch

Small plates

Puglian olives (vg)	4.5
Focaccia, balsamic & Galbus olive oil (v)	6
Ribollita (Tuscan bean, kale, bread soup) (v)	6
Crispy Cornish sardines with lemon aioli & sage	7
Arancini, porcini, red wine, taleggio	7.5
Buffalo mozzarella, charred pear and cavolo nero and walnut pesto (v)	8
Cozzo mussels, shallot, garlic, cream, white wine sauce	12

Main

Chicken Ripieno	18
Stuffed with sage sausage meat, chicory & cranberry	
Topside of Cornish beef	20
With mustard, rosemary & Yorkshire pudding	
Zucchini Fritti	16
Crispy zucchini, spicy tomato sauce, rosemary goats cheese (v)	
Cod loin	21
With Tuscan lentils, salsa rossa, lemon	
Kid's roast	10
A half-sized roast dinner of your choice & complimentary scoop of ice cream for dessert	

Sides

All of our mains will be served with the following seasonal vegetables as standard

Roast squash with ground almond and harrisa
Rosemary and garlic skin-on potatoes
Italian mixed greens, chilli and garlic oil
Four cheese leeks

Dessert

Tiramisu (v)	8
Sweet mascarpone, Savoiaridi biscuits, coffee, rum	
Brown sugar cheesecake (v)	7
With boozy prunes	
Dark chocolate mousse (v)	8
Dark chocolate mousse, burnt orange & yoghurt gelato	
Vanilla panna cotta	7
With caramel	