



**THE ATLANTIC**  
NEW POLZEATH

## Sunday Lunch

### Small plates

Puglian olives (vg)	4.5
Focaccia, balsamic & Galbus olive oil (v)	6
Carne mista ( mixture of cured meats ) pickles and crispy sage	15
Crispy Cornish sardines with lemon aioli & sage	7
Arancini, porcini mushroom, red wine, taleggio (v)	7.5
Buffalo mozzarella, blood orange, pistachio & lemon pesto (v)	8
Grape, goats cheese, pine nut crostini (v)	6

### Main

Crispy pork belly	18
With burnt apple, chicory, hazelnut, celeriac puree	
Topside of Cornish beef	20
With mustard, rosemary & Yorkshire pudding	
Aubergine polpette (v)	16
Arrabbiata sauce, goats cheese, pine nuts	
Cornish Pollack	21
With creamy cannellini beans, radicchio, mussel dressing	
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:

Roasted carrots with harissa dressing  
Rosemary & garlic skin-on potatoes  
Italian mixed greens, chilli & garlic oil  
Four cheese leeks

### Dessert

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