

Salads

*Our fresh salad base includes mixed leaves, tomatoes, cucumber, red onion and baby radish.
All salads are served with a bread basket. (GF bread is available)*

Locally Sourced Handpicked Fresh Crab Salad £12.45

With our homemade citrus aioli

Peri Peri Hawaiian Chicken Salad £11.95

Prawn & lobster Tail Salad £13.95

With our homemade Rose Marie sauce

Handmade Sandwiches

Fresh white or wholemeal sliced bread with locally sourced fillings, with a salad garnish and homemade coleslaw

West Country Ham, Cheese & Chutney £8.45

Crushed Egg & Water Cress £7.25

Smoked Bacon, Brie & crushed Cranberry jam £9.25

Locally Sourced Handpicked Crab £9.25

With our homemade citrus aioli on the side

Cornish Cheese & Pickle £7.25

Ploughman's

Our Ploughman's are accompanied with salad garnish, boiled egg, pickled onion, Cornish chutney, homemade coleslaw and wedges of warm focaccia

West Country Ham Ploughman's £11.45

With 1/2 a Chough bakery pork pie

Cornish 3 Cheese Ploughman's £11.45

Wedges of Cornish Blue, Smoked Cheddar, Yarg



Sides

Basket of chips £3.00

Bowl of cheesy chips £4.00

Side Salad £3.00

Bread Basket £3.00

Battered Onion Rings £4.00

Polenta dusted Calamari £4.00

Desserts

Mississippi Mud Ice Cream Sundae £5.50

Chocolate & vanilla ice cream, Chocolate sauce, Chantilly cream with chocolate sprinkles

American Style Waffles £6.50

2 warm waffles, stacked with vanilla ice cream, Chantilly cream, mixed fruits and sprinkles

Cheesecake Slice £5.50

Ask for today's flavour

Chocolate Fudge Cake £5.50

Served warm with Chantilly cream

Cornish Cheeseboard £6.90

A trio of Cornish cheeses, chutney and crackers with seasonal garnish

Customers with allergies or recipe related concerns should ask for advice prior to ordering. Our staff are happy to help and advise on menu selections



www.portisaachotel.com

T: 01208 880264



Menu



Light Bites / Starters

Homemade Soup of the Day (V) £5.50

Our soups are prepared fresh daily and served with rustic focaccia

Homemade Porthysek Seafood Chowder £6.50

Our great seafood mix in a creamy chowder, prepared daily and served with rustic focaccia

Smoked Mackerel £6.50

Delicious smoked mackerel fillet with slices of focaccia, a salad garnish and assorted dips

Classic Prawn Cocktail £7.95

Served on a bed of fresh salad with our homemade Marie Rose sauce and fresh Chough bakery bread, garnished with a large tiger prawn

Locally Caught Hand Picked Crab Cocktail £8.95

Caught by Cornish boats and landed daily, we only use flaked white crab meat. Served on a bed of salad with a citrus aioli and fresh Chough bakery bread

Cornish Fried Chicken £7.45

CFC Goujons, served with a salad garnish, garlic mayo and BBQ sauce

Locally Sourced Cod Goujon's (GF) £8.45

In our gluten free soda batter, served with a salad garnish & tartare sauce

Sharers

Cornish Whitebait £13.95

Try our large platter of pan grilled whole whitebait with a Chough bakery bread basket, lemon wedges and lashings of tartare sauce

Surf & Turf £16.95

Gluten free cod goujons, Cornish fried chicken, onion rings, polenta dusted calamari with warm focaccia, chipotle BBQ dip, homemade tartare sauce and lemon wedges

Marinara Combo £16.95

Tiger Prawns and large Green Lip Mussels in a Mediterranean salsa. Served with warm Focaccia

Seafoods Specialties

Porthilly Mussels £8.00 / £14.00

Sourced from the Camel Estuary, rope grown mussels, in a creamy white wine and garlic broth. Served with a basket of frites or warm Focaccia.

Slipway Seafood Pie £13.45

An all-time favourite. Locally sourced cod, smoked haddock, crayfish tails, peeled prawns and garden peas in a garlic cream and chive sauce. Topped with fluffy mash potato and a Cornish cheddar melt.

Locally Sourced Haddock £11.95

In our homemade Slipway ale batter. Served with thrice cooked chips and mushy peas with a lemon wedge and homemade tartare sauce (ask for GF option)

The Slipway Seafood Platter £17.95 for 1 / £27.95 for 2

Cold platter of smoked mackerel, Porthilly mussels, Tiger prawns, peeled prawns, handpicked Cornish crab. Served with a Salad garnish, homemade coleslaw, dips and fresh baked ciabatta

Seabass En Salsa Vasca £18.95

Locally sourced seabass, topped with a traditional Basque Piperrada sauce and served with new potatoes and a salad garnish

Cod En Sauce Bretonne £17.95

Locally sourced Cod fillet baked with a Cap Breton style creamy garlic and herb sauce. Served with new potatoes and a salad garnish

Cornish Crab Linguine £16.95

Fresh white crab meat, with a chili pesto, over steaming hot linguine with micro herb garnish

Cornish Lobster Coquille St Jacques £34.95

Fresh Cornish lobster, in a white garlic and herb sauce, topped, with a breadcrumb and parmesan crust. Served with new potatoes and a salad garnish



Café Classics

We know that not everyone visits a seaside fishing village because they love to eat fish, here are few café classics for those non-Pescetarians

Slowly Braised Steak and Ale Pie £13.95

Topped with a light pastry lid and served with chips and fresh garden peas

Posh Ham, Eggs and Chips £11.95

Hand cut West Country ham, accompanied with 2 free range duck eggs, thrice cooked chips and garden peas

Gamekeepers Chicken £11.95

Butterfly chicken breast, topped with streaky bacon, Chipotle BBQ sauce and a cheddar melt. Served with a salad garnish, coleslaw and chips

Grilled Rump Steak £17.95

Locally sourced steaks, grilled just right and served with a salad garnish and thrice cooked chips,

Cornish Blue Cheese and Spinach Linguine (V) £13.95

A creamy blue cheese, garlic and steamed spinach over steaming hot linguine

Neapolitan Linguine(V) £12.95

The traditional Italian tomato, basil, red pepper and garlic linguine, topped with grated parmesan.

Chicken Arrabiata Linguine £13.95

Grilled chicken in a red pepper and chili, tomato sauce. This has a kick to it so be prepared.

