

The
MOTE
 Port Isaac

Dinner Menu

While you wait

Freshly baked bread selection, marmite butter, balsamic and oil, pickles, olives 12.00

Starters

Roast parsnip soup, honey, cumin, parsnip crisps	11.50
Pan roasted pheasant breast, poached egg, wilted spinach, wholegrain dressing	15.00
Black pudding roasted in rosemary butter, Cornish brie, tomato chutney, herb crumb	13.00

Mains

Cornish 'The Mote Moules', our take on the classic mussel dish, garlic, herbs, white wine, cream, lemon and capers served with bread and fries	26.00
Freshly battered fish and chips, catch of the day delivered daily from our local Cornish fish supplier served with well-seasoned creamy peas and homemade tartare sauce	21.00
Seafood linguine; Cornish crab, Cornish mussels and king prawns, cooked with tomato, onions, capers & garlic in a white wine sauce, finished with fresh herbs & roasted pangrattata	28.00
Baked gammon with a honey English mustard and clove glaze, butter fried eggs, chunky chips	25.00
Slow braised shepherds pie with lamb shoulder, herb mash, green veg	30.00
Venison sausage toad in the hole, roasted onions, sage and rosemary, red wine gravy, green veg	28.00
Winter veg and lentil pie, with an ale gravy, gratinated new potatoes, green veg	26.00

Sides

Chicken wings marinated in our house seasoning, deep fried, served with a trio of dips	10.00
Garlic ciabatta 6.00 (<i>add cheese 0.50</i>) House salad 6.00	
Rosemary fries 5.00 Rosemary, garlic & parmesan fries 6.00	
Dressed new potatoes, seasoned to suit the tables' dishes 6.50	
Dressed greens 7.00 Curry sauce 4.00	

we use a GM soya oil for some of our dishes.

Please be aware our food may contain allergens. Although every care is taken to prevent cross contamination, we cannot guarantee that any food is allergen free. If you have any allergies or intolerances please inform a member of the hospitality staff. A discretionary service charge of 12.5% will be added to your bill.