

The  
**MOTE**  
 Port Isaac

**Lunch Menu**

Soup de jour (see specials board) served with bloomer	10.00
Chicken wings marinated in our house seasoning & deep fried, served with a trio of dips	10.00
Smoked mackerel, Davidstow mature cheddar and Doombar rarebit, ciabatta	16.00
King prawn and bacon chowder served with a butter-fried mackerel fillet & Parma ham crisp served with bloomer	16.50
Battered catch of the day & chips, delivered daily from our local fishmonger, served with well seasoned creamy peas & homemade tartare sauce	20.00
Cornish 'The Mote' Moules, our take on the classic mussel dish, garlic, herbs, white wine, cream, lemon and capers served with bread	20.00

**Burgers served in a brioche bun with fries and slaw**

4oz beef burger, loaded high with pulled brisket, cheese, grilled onions & bbq sauce	20.00
Cajun fish burger, lightly battered, salad, roast garlic & herb mayo	18.50
Beetroot & chickpea burger with chilli, coriander & lime hummus	17.50

**Sandwiches on thick cut bloomer, served with side salad**

Classic BLT with garlic and herb mayo	15.00
Mediterranean vegetable, rocket and coriander hummus	14.00
Local Cornish crab with lemon	20.00
Davidstow cheddar and red onion marmalade	14.00

**Sides**

Garlic ciabatta (add cheese 0.50)	5.50
Rosemary fries	6.00
Rosemary, garlic & parmesan fries	7.00
House salad	6.00
Satay 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.