



Sample Lunch Menu

To take advantage of our 3 course set menu for £27 simply select a Starter then a Pasta or Main course and a Dessert **highlighted in *Italic Bold***

To get you started we have Da Bara's bread, baked daily and Cerro del Masso olive oil.

Starters...

Made for sharing... Fifteen Cornwall signature antipasto plate. An outstanding selection of beautifully dressed seasonal vegetables, superb cured meats and cheeses on our fantastic platter (2 people) £9.95pp

Celeriac and roasted garlic soup with almond gremolata £7.7!

A lovely bowl of St Austell bay mussels, 'ndujotto, celery and San Marzano tomatoes £7.9!

Insalata of gooey burrata, Sicilian blood orange, hazelnuts and Buttervilla's funky leaves £12.9!

Aged Angus beef carpaccio, beautifully dressed Zucca Farm beets, wild rocket and horseradish £13.9!

Primi...

The lightest potato gnocchi 'alla Norma' with oregano salmoriglio £17.2!

Fifteen's amazing seaside taglierini, chilli and fennel pangrattato and Planeta olive oil £17.7!

Ravioli of bufalina and walnuts, lemon and sage butter £14.50/£19.50

Aged carnaroli risotto of smoked ham hock, balsamic, hazelnuts, celery heart and pecorino £14.95/£20.9!

Secondi...

Primrose Herd pork shoulder, bianco perla polenta, cavolo nero, rosemary and anchovy dressing £18.9!

Crispy fillet of Cornish pollock, beautiful verdure miste and roasted lemon aioli £18.9!

Pan fried Cornish brill, lenticchie di Castelluccio, broadleaf spinach and a warm olive salsa £25.50

Char grilled 35 day aged South Devon rib eye, patate al forno, purple sprouting broccoli and mushroom butter £26.9!

Dolci...

Fifteen's amazing carrot cake, sticky toffee sauce and Rodda's clotted cream £6.4!

The best winter fruit crumble with proper custard £6.4!

Amalfi lemon and mascarpone cheesecake, lemon curd and poached Italian plums £7.2!

Amedei no9 chocolate tart, creme fraiche and praline £7.9!

Formaggi...

Served with carta di musica, apricot and hazelnut salami 2 for £6.9!

3 for £7.8!

4 for £8.8!

Keens - An unpasteurised cheddar from Moorhayes farm, Wincanton, Somerset.

Tunworth - An award winning soft, unpasteurised, brie style cheese from the Hampshire downs.

Brunet - Soft ripened goats cheese made in Italy, pasteurised and not veggie.

Little Wheal - An earthy and pungent soft textured cheese, with a brine washed rind, from Whalesborough farm near Bude.