



## Sample Lunch Menu

To take advantage of our 3 course set menu for £26 simply select a Starter then a Pasta or Main course and a Dessert **highlighted in Italic Bold**

To get you started we have Baker Tom'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, the biggest olives, superb cured meats and cheeses on our fantastic platter (2 people) £8pp

***Bruschetta of mozzarella di bufala, borlotti beans and Newlina's wild rocket*** £7.90

***Grilled Cornish mackerel with beautifully dressed mixed beets and green olive salsa*** £7.90

Insalata of juicy Sicilian melon, smoky speck, basil and Buttervilla's funky leaves £11.25

Newlina's zucchini flowers stuffed with ricotta di bufala and English peas £11.25

### Primi...

***Cornish durum wheat bucatini, Fifteen's amazing meatballs, crispy sage and Fontodi olive oil*** £15.95

***The lightest potato gnocchi, broad bean leaf pesto, Rosary goat's cheese and toasted walnuts*** £15.95

Aged carnaroli risotto of Italian flat white peach, pancetta, Newlina's basil and prosecco £11.50/£17.50

Fifteen's squid ink taglierini with Cornish sardines, Amalfi lemon, chilli, parsley and fennel seed pangrattato £11.50/£17.50

### Secondi...

***Roast Cornish Red chicken 'porchetta style' with panzanella and aged balsamic*** £17.95

***Fritto misto of Cornish gurnard, Buttervilla's zucchini and roast Amalfi lemon aioli*** £17.95

Crispy fillet of line caught sea bass, crushed Jersey Royals, broadleaf spinach and the best salsa verde £22.25

Char grilled Angus ribeye, lenticchie di Castelluccio, violette artichokes, rosemary and anchovy dressing £22.95

### Dolci...

***Fifteen's fantastic kinda Eton mess with Cornish strawberries*** £6.40

***Zesty semolina and mascarpone cake with Buttervilla's juicy blackcurrants*** £6.40

Glazed Amalfi lemon tart, polka raspberries and Rodda's gooey clotted cream £7.55

Amedei Toscano chocolate cheesecake, Italian cherries and pistachio wafer £7.15

### Formaggi...

Served with date, fig and hazelnut salami and carta di musica 2 for £6.40

3 for £7.85

4 for £8.85

**Sharpham's** - Made In Devon with Jersey Milk, Sharpham's is a mould ripened cheese with a unique flavour and creamy texture, vegetarian.

**Cornish Blue** - Made at Bodmin Moor this is a gorgonzola style texture with a soft creamy centre, handmade from pasteurised cow's milk.

**Little Wallop #1** - Washed in Somerset cider brandy wrapped in a vine leaf, strong aromas of apple and alcohol. Creamy taste of lemons and almonds, from Bagborough farm, Somerset. Unpasteurised goat's cheese.

**Appleby Cheshire** - Matured for four to six months with a pleasant light salty flavour, moist and crumbly texture and a beautiful aroma. Unpasteurised and vegetarian, from Shrewsbury.