



Fifteen Mulled Wine...

Perfect for this time of year. A heart warming blend of Vino Rosso, Grand Marnier, spices, slices of clementine and brown sugar. **£6**

Fifteen's Cornish Wassail...

A warm and spicy blend of Cornish Orchards Farmhouse cider mulled with locally pressed apples juices, star anise, clementine and Cornish honey. **£6**

'A Taste of Tuscany' 5th January – 13th February 2009 (Monday – Friday)

To start the new year, our chefs are bringing you some fantastic dishes with a Tuscan twist, using local and Italian ingredients.

To get you started we have Ken's amazing bread and the best Italian olive oil.

To take advantage of our 3 course set menu for £19.10 simply select a Starter, then a Pasta or Main course and a Dessert **highlighted in *Italic Bold***

Antipasti...

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 (minimum 2 people) £7.85pp

Lenticchie stufate al bacon affumicato (lentils and smoked bacon) **£6.40**

Tregida smoked mackerel, shaved Florence fennel, charlotte potatoes, pomegranate and Italian radicchio **£8.75**

Aberdeen Angus beef fillet carpaccio, horseradish dressing, wild rocket and Parmagiano Reggiano £11.65

Insalata of Il Fiorino cheese, juicy Italian pear, walnuts, funky leaves and aged balsamic £10.70

Primi...

Aged Carnaroli risotto, smoked haddock, parsley and fennel seed pangratatto **£14.70**

Ricotta gnocchi with Rob's romanesco, mascarpone and gorgonzola **£14.70**

Fazzoletti with Higher Laity Farm lamb ragu and Parmagiano Reggiano £11.75/ £16.65

Taglierini with butternut squash, tomato, pancetta and aged pecorino £11.75/ £16.65

Secondi...

Baked Cornish hake, oozy polenta, Newlina Russian kale and salsa verde **£16.65**

Slow cooked Grampound duck leg, creamy Cannellini beans, Savoy cabbage, cranberry and quince mustardo di frutti **£16.65**

Pan fried John Dory, herby caper mash, purple sprouting broccoli and wild garlic pesto £19.45

Char grilled 30 day aged Angus rib eye, verdure mista and salsa ghiotta £20.55

Dolci...

Gemma's amazing tiramisu (pick me up!) **£6.40**

Vanilla panna cotta, spiced red wine poached plums and the lightest shortbread **£6.40**

Almond and plum tart, Italian clementines and vanilla mascarpone £7.35

The best carrot cake, toffee sauce and Rodda's gooey clotted cream £7.35

2 for £6.40

3 for £7.85

4 for £8.85

Formaggi...

Served with date and hazelnut salami, Ken's fruit and nut bread

Olde York-A vegetarian ewe's milk fresh feta style cheese from Shepherd's purse in Yorkshire

St Keverne Square - Pasteurized milk, very mellow, mild, yet distinctive taste, from the Lizard.

Yorkshire Blue - A full fat blue cheese, using fresh cows milk in the northern end of the Vale of York. North Yorkshire

Keltic Gold - An earthy and pungent soft textured cheese, with a cider washed rind, from Whalesborough farm near Bude.

Suggested Wines...

175ml Gls/Btle

Black Rock Chenin/Chard/Viognier, 2006, Swartland, South Africa **£8 / £33**

Once in Cape Town take the revolving cable car to the top of Table Mountain, look north and on a good day the outcrop of rock known as the Perdeberg Mountains are just about visible. Amongst these craggy granite peaks is where the Black Rock winery sits. The area is Swartland and is heavily influenced by the cooling Benguela current rocketing up from the South Pole. The super cooled air ensures the fruit ripens slowly and evenly - in short perfectly. The blend is mostly Chenin Blanc and Chardonnay. A small proportion of Viognier added to give just the right amount of floral aromatics on the finish. The wine has aromas of apricot and toast. The palate has good weight bursting with tropical fruit. All balanced out by well placed oak and a pleasing mineral finish.

Fatalone Primitivo, 2004, Puglia, Italy **£7.5/
£31**

In Puglia like everywhere else in Italy food and wine play a big role in everyday life. One of the most successful and widely planted grapes is Primitivo. Its favoured for its robustness, ability to thrive in hot climates and its food friendly attributes that allow it to match up to the best meats, pastas and stews. The fantastic Fatalone has aromatics packed full of raspberries and jam. The palate is loaded with cooked fruit, sweet spice and pepper. The finish is slightly floral, fresh and clean.