



Lunch Menu

To take advantage of our 'Wild Cornwall' 3 course set menu for £19.95 simply select a Starter then a Primi or Secondi course and a Dolci **highlighted in *Italic Bold***

Why not start off with a bowl of Puglian mammoth green olives, plenty for two, enough for four £4.00
Or a delicious selection of bread from Da Bara bakery £3.75

Starters...

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

Zuppa di sedonorapa, ceci e cavolo (a warming chickpea, celeriac and cavolo nero soup) £7.25

Char grilled whole Cornish sardine, cippoline agro dolce and wild rocket £7.75

Aged Angus beef carpaccio, Treviso tardivo, crispy capers and horseradish £13.95

Insalata of mozzarella di Bufala, grilled Italian pear, almonds and funky leaves £12.95

Primi...

Pappardelle with wild venison ragu, Parmigiano Reggiano and Fontodi £17.75

The lightest potato gnocchi, chestnut pesto and green beans, barilotto di buffala £16.95

Aged Carnaroli risotto of smoked ham hock, radicchio, balsamic and pecorino £16.50/£20.95

Fifteen's amazing seaside taglierini with Amalfi lemon and bottarga di muggine £17.75/£21.95

Secondi...

Slow roasted Primrose Herd pork belly, creamy borlotti beans, cavolo nero and salsa verde £17.95

Pan fried Cornish Pollock, crushed herby potatoes, broad leaf spinach and roast lemon aioli £17.95

Fillet of John Dory, braised fennel alla Puttanesca and salmoriglio £25.50

Char grilled 35 day aged South Devon rib eye, patate al forno, Zucca Farm mixed beets, braised cabbage and porcini butter £26.95

Contorni...

Roast potatoes with rosemary £4.25

Spinach with chilli and garlic £4.25

Wild rocket with shaved parmesan £4.25

Dolci...

Torta di zenzero with sticky toffee sauce and Rodda's clotted cream £6.40

Cornish wild flower honey panna cotta, poached pears and semolina shortbread £6.40

Amedei no9 chocolate nemesis, chocolate sauce, creme fraiche and Sicilian blood oranges £7.95

Bakewell tart, poached Italian plums and vanilla mascarpone £7.25

Formaggi...

Served with crostini and apricot, fig and hazelnut salami

Keens - An unpasteurised cheddar from Moorhayes farm, Wincanton, Somerset. 2 for £6.95

Elmhurst - Handmade in the Dart Valley near Totnes, Devon, this is a light textured cheese made with Jersey herd cream and milk. 3 for £7.85

Unpasteurised vegetarian rennet. 4 for £8.85

Vulcombe - Made near Tiverton, it is a creamy, full fat, pressed soft goats cheese. Vegetarian goat's milk.

Barkham Blue - Pasteurised channel islands cow's milk cheese made with vegetarian rennet from Berkshire.

Suggested Wines...

175ml Gls/Btle

Bertani 'Due Uve' Pinot Grigio/Sauvignon Blanc, 2010, Veneto, Italy £5.75/£23

Is this the ultimate crowd pleaser? 50/50 blend of the two grape varieties everybody wants to drink. Melon and fresh white peach with bracing acidity.

Tenuta di Capezzana 'Barco Reale di Carmignano', 2008 Sangiovese/Cabernet Sauvignon £8/£32

This Tuscan red comes from the small region of Carmignano to the North West of Florence. It is predominantly Sangiovese (the red grape of Chianti), with 30% Cabernet Sauvignon. This combination gives you a wine with plenty of bright fruit flavours and good concentration, perfect for the food of the season.

Domaine La Fourmente Côtes du Rhône Villages Visan Rosé, 'Nature', 2009, Rhône, France £7.50/£29.50

This is a lovely fresh rosé from the Southern Rhône. Grenache and Syrah make a fresh savoury style of wine with attractive fruit on the palate.