

Bites

Meaty **£8**

Fishy **£7.50**

Veggie **£7 V, VE**

Please ask your server for today's selection



Apéritif

Prosecco **£8**

Camel Valley Brut **£16**

Curio gin and Navas tonic **£8.40**

Cornish Negroni **£9.50**

ALL DAY DINING MENU

Starters

Garlic pizza bread **£6/£11**
add cheese **£1.50**

Crab bisque with toasted focaccia **£9**

Burger slider selection **£8**

Garlic roasted king prawns, coriander & lime aioli **£8.50 GF**

Pan-seared scallops, pea, apple & bacon **£11.50**

Mussels of the day with chargrilled focaccia **£9/£17.50**
add chips **£3**

Ginger marinated mackerel, hazelnut, sesame & soy dressed Asian salad **£8**

Chicken & ham hock terrine, spiced date purée, piccalilli, vegetable crisp **£7.50 DF**

Tomato & basil caponata on chargrilled focaccia, soft poached egg **£7 V**

Pizza

All pizzas can be made with gluten-free bases and dairy-free cheese

Three cheese

Mozzarella, cheddar & blue cheese **£12 V**

Goat's cheese

Mozzarella, tomato, goat's cheese, red onion, tomatoes & pesto **£14 V**

Mushroom

Mozzarella, tomato, mushroom, blue cheese, truffle & rocket **£15 V**

Spiced pork

Mozzarella, tomato, cumin & fennel spiced pork, red onion & chilli **£16**

Duck

Mozzarella, tomato, hoisin duck & spring onion **£16**

Flaming Lizard

Mozzarella, tomato, pepperoni, chorizo, red onion, jalapenos & chilli **£18**

Salmon

Mozzarella, tomato, smoked salmon, capers, red onion & rocket **£16**

Anchovy

Mozzarella, tomato, anchovies, capers & red onion **£15**

Mains

Herb crusted fish of the day, verde crushed potatoes, mussel & dill cream sauce **£26**

Seafood linguine, charred lemon, toasted focaccia **£24**

Battered fish & chips, crushed peas, tartar sauce, curry sauce & charred lemon **£18.50**

Chargrilled 10oz rump steak with tomato, mushroom & chips **£26**

Sauces: peppercorn, red wine jus, blue cheese **£2.50**

Breaded chicken breast, garlic creamed potato, sautéed greens & pancetta, wholegrain mustard cream sauce, carrot crisps **£26**

Beef burger, smoked bacon & Cornish Yarg, toasted brioche bun, burger relish, chips & salad **£19.50**

Miso & mushroom ramen, pak choi, chilli & sesame, toasted focaccia **£16 V**

Coriander falafel burger, toasted brioche bun, tomato chutney, chips & salad **£16 V**

Desserts

Blueberry cheesecake, berry compote **£8.00**

Dark chocolate delice, roasted hazelnuts, armadillo ice cream **£8.50**

Raspberry posset, white chocolate crumb, shortbread **£8**

Chocolate brownie with vanilla ice cream **£8 V**

Selection of **Roskilly's ice creams/sorbets** **£6.50 V**

Cornish cheeseboard with crackers & homemade chutney

Selection of 3 cheeses **£7.50** Selection of 5 cheeses **£12.50**

Sides

Onion rings **£4.50 V, VE, DF**

Garlic roasted new potatoes **£4.50 V, GF**

Chips **£4.50 V, VE, DF**

Rocket, truffle & parmesan salad **£4.50 GF**

Seasonal vegetables **£4.50 V, GF**

Tomato, truffled mozzarella & basil salad **£5 V, GF**

Asian slaw **£4.50 GF, V, DF**

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If you are concerned about any food allergies or intolerances, please speak to any member of the team, who will be delighted to assist.

All prices are inclusive of VAT at the time of service.

Discretionary gratuity of 10% is added to the total bill and divided fairly between the staff and independently from the business.

V=VEGAN, VG=VEGETARIAN, GF=GLUTEN FREE, DF=DAIRY-FREE

Wines

White Wines

	175ml	250ml	Bottle
Morador, Spain	6.50	8.50	24.00
<i>A bright, straw-yellow with aromas of ripe apricot, peach and lychee lead into a smooth, fresh, dry and well balanced palate with delicate fruity notes.</i>			
Louis Eschenauer Chardonnay, France	7.00	9.50	26.00
<i>Full and rich expression of an un-oaked Chardonnay with notes of acacia flowers, pineapple and tropical fruit, with a light texture.</i>			
Sea Change Pinot Grigio, Italy	7.50	10.00	28.00
<i>Balanced, fresh and crisp, with aromas of freshly cut pears, kiwi fruit and musk, with hints of citrus flowers and nougat.</i>			
Fiano Masseria Settearchi, Italy	8.00	10.50	29.50
<i>A lovely freshness, combined with a warm-toned texture, is the distinguishing trait of Fiano's character. Lovely white flower and yellow-fleshed fruit sensations.</i>			
Sea Change Sauvignon Blanc, France	8.50	11.00	29.50
<i>Fruity and floral flavours flow across the palate, and a lovely juicy acid line trails through the wine.</i>			
Seewinkel Gruner Veltliner, Austria	8.00	12.00	31.00
<i>A refreshing, well-balanced and delicate wine. Floral and white stone fruit aromas, interwoven with hints of citrus and white pepper.</i>			
Vins d'Alsace Arthur Metz Riesling, France	10.50	14.00	40.00
<i>Aromas of orange, mandarin and mineral notes. Fresh and well-bodied. Goes perfectly with seafood.</i>			
Havoc and Harmony Sauvignon Blanc, New Zealand			42.00
<i>The grapes are sourced from estate grown fruit in the Awatere valley in Marlborough. The palate has, melon, stone fruits and zesty acidity with a flinty mineral finish.</i>			
Napa Cellars Chardonnay, USA			49.50
<i>South Napa Chardonnay with complex aromas of melons, apples, spiced oak, cloves and coconuts. The palate shows bold stone fruit with an underlying layer of citrus.</i>			
Sancerre Domaine de Le Perriere Saget, France			49.50
<i>Bright appearance and well-balanced flavours of white flowers, peach and acacia with an underlying streak of cleansing minerality from well-established vineyards.</i>			
Jean Pabiot Pouilly Fume Domaine des fines Caillottes, France			59.50
<i>Straw coloured with golden highlights, an elegant nose opens up with floral notes, blossom and ripe apricots. Velvety smooth peach and pear fruits lead to a stunning spicy vanilla finish.</i>			
Louis Latour Montrachet, France			115.00
<i>Complex nose with floral and vanilla aromas leads in to a full bodied palate of tropical fruit with an elegant woodiness and hint of vanilla.</i>			
Camel Valley Atlantic Dry, Cornwall	10.50	14.00	36.00
<i>Delicate flavoured white with refreshing mouth feel with plush texture and lush apricot and green fruit aromas.</i>			
Camel Valley Bacchus Dry, Cornwall	10.50	14.00	36.00
<i>Delicate, Pale lime green in the glass with peach and nuances of grape and hints of mango and tangerine.</i>			

Rosé Wines

	175ml	250ml	Bottle
Morador, Spain	6.50	8.50	24.00
<i>A bright raspberry pink colour with an intensely fresh nose of ripe strawberry fruit and flowers gives way to a well-balanced and tasty palate, dry and delicious.</i>			
Les Vignerons Merlot Rose, France	7.50	9.50	25.00
<i>Two powerful grape varieties producing a nicely structured palate of winter fruit and white pepper with a good finish and great intensity.</i>			
Virtuoso Casa Girelli Pink Zinfandel, Italy	7.50	9.00	26.00
<i>Lovely fresh aromas of strawberries and red berries with a palate bursting with sweet summer fruit married to an understated acidity.</i>			
Camel Valley Pinot Noir Rose, Cornwall	10.00	14.00	36.00
<i>A beautifully balanced, luscious rosé. Intense aromas of strawberries and raspberries. Perfect for sipping al fresco.</i>			

Sparkling & Champagne

	125ml	Bottle
Prosecco Famiglia Botter D.O.C Extra Dry, Italy	8.00	26.00
<i>Delicious floral and delicate flavours.</i>		
Camel Valley Pinot Noir Rose Sparkling, Cornwall	16.50	70.00
<i>Fresh and fruity with English hedgrow scents, citrus character and a touch of honey.</i>		
Camel Valley Brut, Cornwall	16.00	65.00
<i>Characteristic strawberry and raspberry aromas, well balanced with a refreshing finish.</i>		

Red Wines

	175ml	250ml	Bottle
Morador Tempranillo, Spain	6.50	8.50	24.00
<i>A brilliant red-garnet colour with clean and intense aromas of ripe cherry fruit develop in to a fresh palate of berry fruit with a delicate hint of vanilla.</i>			
Sea Change Montepulciano d'Abruzzo, Italy	6.50	9.50	26.00
<i>Savoury and slightly earthy notes combine on the nose with attractive dark cherry aromas. The berry flavours are long on the palate and smoothly textured, finishing with light tannins.</i>			
Louis Eschenauer Merlot, France	8.50	10.50	26.00
<i>Expressive blackcurrant and cherry fruit with a silky smooth intensity and lingering flavour, a perfect pairing with roast poultry.</i>			
Illusion Pinotage, South Africa	8.00	11.00	27.50
<i>A beautiful mulberry nose that is clean and fresh. The palate is medium-bodied with chewy black fruit. A hint of Provençal herbs and fennel, leading to a nicely poised finish. SWA Gold Award.</i>			
Syrah Passi Neri, Italy	8.50	11.00	32.00
<i>Dark cherry colour with bramble fruit aromas. The spicy flavours melt into the warming wealth of blackberries on the palate. SWA Silver Award.</i>			
Menage a Trois Red, USA	9.50	11.50	34.00
<i>This Blend of Zinfandel, Merlot and Cabernet Sauvignon expressing fresh, ripe fruit with a jam-like quality leading into a soft and spicy finish.</i>			
Faustino Rivero Crianza D.O.C Rioja, Spain	10.50	12.50	37.50
<i>This wine has matured in American oak casks for 12-14 months and has spicy aromas with moderate tannins on the palate.</i>			
Norton Finca Malbec, Argentina	11.00	14.50	37.50
<i>A full bodied wine with ripe red fruit flavours, an elegant touch of smoke and a hint of vanilla.</i>			
Domaine de Valmoissine Pinot Noir Louis Latour, France			42.50
<i>A medium-bodied Pinot Noir with a velvety textured palate brimming with ripe cherry and strawberry fruits laced with vanilla, leading to a rounded finish.</i>			
Joel Gott Oregon Pinot Noir, USA			52.00
<i>Strikingly pure raspberry and strawberry fruit with subtle smoky undertones, velvety and smooth. A true example of new world, cool climate Pinot Noir.</i>			
Chocolate Bloc Red, South Africa			55.00
<i>An earthy, rustic nose exuding leather and spice leads in to a harmonious and powerful palate of ripe blackcurrant, raspberry fruit and cocoa.</i>			
Chateau Perron lalande de Pomerol, France			60.00
<i>Supple and fleshy, with the generous plum/berry fruit of the appellation's Merlot, lifted by a seam of mineral elegance and some fresh currant notes from the Cabernets.</i>			
Amarone Casa Giona, Italy			65.00
<i>Rich in colour and firmly structured. A very balanced wine with notes of currants and wild berries well blended with oak aromas.</i>			
Chateau Talbot 4Eme Cru Classe St Julien 2015, France			175.00
<i>Stunning St Julien, a saturated purple colour and a cassis-scented nose leads into a fat and opulent palate of blackcurrant and sumptuous berries.</i>			

Dessert Wines

	125ml	Bottle
De Bortoli Botrytis Semillion, Australia	5.00	28.00
<i>Peaches, nectarines, apricots, candied orange peel, drizzled with a little honey and attractive vanilla oak.</i>		
Chateau Les Mingets Sauternes, France	6.00	32.00
<i>A concentrated, luscious dessert wine showing intense flavours of caramelized fruits, pear, melon and almond, rounded and balanced by good acidity.</i>		
Elysium Black Muscat, USA	6.00	32.00
<i>A fantastic deep magenta colour. Due to processes practised in the vineyard and increased sunlight underneath the canopy, the wine offers intense red fruit notes with lychee characteristics.</i>		