

Countryside & Coastline

Welcome to Polurrian on the Lizard, where we have a new wood-fired Gozney oven.

Most of our dishes can be adapted to cater for any dietary requirements – some of the below may involve removing an element of the dish.

Please feel free to discuss with any member of the team.

~ Cornish Tapas Starter ~

Cornish mussels in local cider (GF, DF)
Retallack chipolata, rosemary, apple (DF)
Cornish bread, olives, dipping oil (GF, DF, VG)

Halloumi fries, chimichurri (GF)
Potted crab, sourdough (GF)
Poached egg, pea (GF)

£6 each or a sharing platter of three for £15

~ Kitchen ~

Day boat fish, local greens,
caper and lemon beurre noisette (GF,DF) **£14**

Falafel burger, avocado, shredded slaw,
beetroot hummus (DF, VG) **£10**

Mustard-basted beef burger, cider chutney, bacon,
mature cheddar, onion rings, raw slaw (GF, DF) **£12**

Half a kilo of Cornish mussels in local cider,
hunk of house bread (GF, DF) **£14**

16oz beef Tomahawk steak,
Cornish sea salt fries, field mushroom, garden leaf salad,
rosemary-smoked tomato, garlic butter,
chimichurri, chilli jam (GF, DF) **£32**

~ Sides ~

Raw slaw (GF, DF, VG)
Cornish sea salt fries (DF, VG)
Garden leaf salad (DF, GF, VG)
Mini wood-fired garlic bread (DF, GF, VG)
Oven-fired garden root vegetables (DF, GF, VG)
Shaved courgette, thyme, walnuts (DF, GF, VG)
Baked new potatoes with garlic & parmesan (DF, GF, VG)
£4 each

~ Wood Fired ~

Locally caught wood-fired fish stew, garlic &
saffron yoghurt, Baker Tom's focaccia (GF, DF) **£14**

Wood-fired pork Tomahawk, sundried tomatoes,
lemon, spinach, roasted new potatoes (GF, DF) **£19**

Chicken caesar board, wood-fired chicken, smoky bacon
croutons, charred lettuce, parmesan shavings, anchovies
(GF) **£14**

Trevaskis Farm roasted butternut squash, feta,
baby leaf spinach, beetroot, toasted nuts & seeds
(GF, DF, VG) **£12**

Wood-fired half lobster,
Polurrian Beach samphire, lemon garlic butter,
leaf salad, garlic & parmesan potatoes,
chimichurri, chilli jam (GF, DF) **£28**

~ Wood-Fired Pizza ~

Gluten-free bases are available for all of our pizzas.

Our pizzas can be made without cheese for anyone who is dairy free or vegan.

Mozzarella, garden cherry tomato, basil oil **£10**
Beetroot, spinach, goat's cheese, red onion, garlic **£12**
Field mushroom, truffle oil, blue cheese, mozzarella **£14**

Cornish ham, charred pineapple, mozzarella **£14**
Chicken, chorizo, chillis, mozzarella, red onion **£14**
Cornish smoked mackerel, rocket, wild garlic pesto **£14**

Steak, chimichurri, green peppers, mozzarella, red onion **£16**

GF (gluten free) – DF (dairy free) – VG (vegan)

~ Our Friends ~



Based in Portreath, only 20 miles up the road.

A four-generation family-run business helping the standard and quality of fish to be at its pinnacle. Only the best quality Cornish fish from ports each morning.



Based in Redruth, only 25 miles from Polurrian on the Lizard.

When it comes to freshly cut meat, there's nothing better than heading down to your local butcher and choosing from a range of carefully selected beef, lamb, pork and poultry.



Charlotte, our head chef, has been with us since 2011, and as of 2019 she's become your head chef here at Polurrian on the Lizard. The beauty of running a kitchen in Cornwall is the ability to source quality produce from the countryside to the coastline. Charlotte and the team are able to bring out the best of these ingredients by cooking vibrant and tasty dishes in our wood-fired oven, but the proof of the pudding is in the eating – enjoy!



Based right here on the Lizard Peninsula, only seven miles from our door.

Halzephron Herb Farm prides itself on producing great tasting, good-quality food, using only the finest local ingredients. The team's unique range is still made in small handmade batches, ensuring that taste is never compromised.



Based in Hayle, only 20 miles from Polurrian on the Lizard.

From everyday essentials to the more artisan products of a foodie's delight, Trevaskis Farm provides us with quality produce. The team has been trading for 30 years and operates with the same ethos as us: prioritising the home-grown.



Based in Falmouth, 19 miles from our hotel.

After 11 years of being a home baker, Tom's bread still tastes like it was made in his mum's kitchen. With shops now in Falmouth, Truro, Penzance and Wadebridge, his traditional recipes produce wholesome breads that are full of flavour.