

# BARR &

# RASTELL

## NEWLYN EATHOUSE

### MAINS

DOUBLE SMASHED BEEF BURGER, CHEESE,  
STREAKY BACON, LEAVES, PICKLES, SRIRACHA  
MAYO & SKINNY FRIES 200G 17.50

NEWLYN SMOKED HADDOCK CHOWDER,  
SEASONAL VEG & FOCACCIA TOAST (GF) 19.00

MERGUEZ SAUSAGES, APRICOT  
MORROCAN COUS COUS, SEASONAL VEG  
& MINT AND BASIL DRESSING 16.00

SALT AND PEPPER TOFU, HARRISSA  
PEPPERS & COURGETTES, SOYA & LIME  
WITH POMEGRANTE AND CORIANDER (GF,  
V, VE) 15.50

HONEY GRILLED FIGS WITH CORNISH  
BLUE CHEESE, ORGANIC LEAVES,  
BEETROOT, WALNUTS (V, VE, DFA) 15.50  
(VEGAN OPTION WITH FETA ALTERNATIVE)

TAGLIATELLE PASTA, ASPARAGUS, WILD 16.00  
MUSHROOMS, ROASTED CAULIFLOWER,  
PARMESAN (V)

IF YOU HAVE ANY DIETARY REQUIREMENTS, PLEASE LET YOUR  
SERVER KNOW BEFORE ORDERING.

WE ALSO ASK IF WE CAN ADD A 10% SERVICE CHARGE TO YOUR  
BILL WHEN PAYING.

### TAPAS / STARTERS

HOUSE MIXED OLIVES (VE, GF, DF) 5.00

ST IVES FOCACCIA & TAPENADE (V) 6.00

PADRON PEPPERS WITH HERB DRESSING (VE, GF, DF) 6.00

CRISPY WHITEBAIT & LEMON MAYONNAISE 7.00

ORANGE GINGER BRAISED PRIMROSE HEARD PORK  
CHEEK WITH GRILLED BABY GEM & ANCHOVY, CAPER  
SALSA 8.00

RUSTIC FRIES WITH ROSEMARY & SEA SALT (VE) 4.75

SWEET POTATO FRIES WITH SIRACHA MAYO 5.00

SLIGHTHILL ORGANIC LEAVES (VE) 4.00

### DESSERTS

PAYLOVA WITH CREAM PÂTISSIÈRES & SEASONAL  
FRUITS & CHOCOLATE SORBET (GF) 8.00

LEMON POSSET, RHUBARB, SHORTBREAD WITH  
PASSIONFRUIT SORBET 8.00

AFFOGATO MADE WITH LOCAL MOOMAID ICE CREAM  
& LOCALLY ROASTED FOUNDATION COFFEE 5.00

ADD A DELICIOUS SHOT TO MAKE IT CHEEKY...  
SPICED RUM / KAHLUA / BAILEY'S / FRANGELICO 7.00

NEWLYN BAR & GRILLHOUSE PRIDE OURSELVES ON USING  
LOCAL SUPPLIERS FOR ALL OUR MEAT &  
FISH PRODUCE, SEASONAL VEGETABLES & INGREDIENTS  
HARVEYS BROTHERS BUTCHERS NEWLYN  
PRIMROSE HERD PORK REDRUTH  
CORNWALL FISH DIRECT NEWLYN  
SLIGHT HILL ORGANIC FARM  
THORNS VEG PENZANCE  
FOUNDATION COFFEE