



AUTUMN 2026
LUNCH SERVED 12-3PM

STARTERS + SMALL PLATES

MIXED OLIVES (VG | GF) 5

WARM FOCACCIA BREADS

MEDITERRANEAN STYLE DIPPING OIL (VG) 8.5

MOUNTS BAY SARDINES,

CELERIAC REMOULADE, SAUCE VIERGE (GF) 13.5

BIRRIA PULLED BEEF TACO,

PULLED BEEF, FETA, CHILLI, RED ONION, LIME & CORIANDER, QUACAMOLE & SOUR CREAM 13.5

BEETROOT HUMMUS,

ROASTED CARROTS & BEETS, RADISH, CUCUMBER, POMEGRANATE & FOCACCIA TOASTS (VG) 12.5

MAIN COURSES

STICKY MISO TOFU POKE BOWL,

WILD RICE, SESAME & SPRING ONION, CHERRY TOMATOES, SHREDDED CARROT, EDAME BEANS, PICKLED VEGETABLES, CRISPY ONIONS, SOY & SESAME DRESSING (GF | VG) 18.95

BEER BATTERED CORNISH FISH,

MINTED CRUSHED PEAS, KOFFMAN CHIPS, TARTAR SAUCE & LEMON (GF | DFO) 21

CHICKEN SCHNITZEL W/ FRIED FREE RANGE EGG,

BUTTERED NEW POTATOES, GREEN BEANS, CAPERS & ANCHOVIES 22

ROASTED BUTTERNUT SQUASH & SAGE ORZO RISOTTO,

TOASTED PUMPKIN SEEDS, PARSNIP CRISPS & SALSA VERDE (VG) 18.5

SMOKED HADDOCK & LEEK CHOWDER,

POTATO, SWEETCORN, MUSSELS, PRAWN & SALMON W/ TOASTED FOCACCIA 24

SIDES

CHIPS & AIOLI (GF | VGO) 5.5

SUMMER GREENS & FINE BEANS

SAUTÉED IN GARLIC & SHALLOTS (VG) 6.8

TRUFFLE CHIPS

W/ TRUFFLE OIL, PARMESAN & AIOLI (GF | V) 7.5

GARDEN SALAD,

ORANGE, MAPLE & MUSTARD DRESSING (GF | VG) 6

DESSERTS

TK TIRAMISU

SPIKED WITH DISARONNO 8.5

SLOW POACHED PEAR,

STAR ANISE, CINNAMON & BLACKBERRY LIQUEUR, VANILLA ICE CREAM, MAPLE & PECAN GRANOLA (VG) 8.5

STICKY DATE PUDDING,

MISO CARAMEL SAUCE, CLOTTED CREAM 8.5

AFFOGATO,

ROSKILLY'S VANILLA ICE CREAM, ESPRESSO SHOT & SHORTBREAD BISCUIT 8.5 **ADD AMARETTO 4**

KEY: V = VEGETARIAN, VG = VEGAN, GF = GLUTEN FREE, DF = DAIRY FREE, GFO = GLUTEN FREE OPTION AVAILABLE, DFO = DAIRY FREE OPTION AVAILABLE, VGO = VEGAN OPTION AVAILABLE. NFO- NUT FREE OPTION AVAILABLE. PLEASE ADVISE US WHEN YOU ORDER IF YOU HAVE ANY DIETARY REQUIREMENTS.

TREMENHEERE KITCHEN DOES NOT OPERATE IN AN ALLERGEN-FREE ENVIRONMENT. WE HAVE PRECAUTIONS IN PLACE TO ENSURE WE AVOID AS MUCH CROSS-CONTAMINATION AS POSSIBLE, HOWEVER WE CAN'T 100%