LUNCH MENU

SOUP & SMALL PLATES / BOWLS

SOUP OF THE DAY (Ve) (GF option)
house baked bread - butter

MIXED OLIVES

CORNISH SEAFOOD CHOWDER (GF option)
a selection of local seafood - House baked bread – butter

SMOKED MACKEREL PATE (GF option)
seaweed soda bread

KARMA SANDWICHES

A choice of white or wholemeal farmhouse bread
(GF option available) - served with crisps & cornish

CRAB (S)
local white crab – mayonnaise - chive - lemon & black pepper

CHEDDAR (V)
housemade spiced tomato chutney

BLT (P)
smoked streaky bacon – lettuce – tomato – toasted bread
Add Chicken

CORNISH HAM (P)
wholegrain mustard mayonnaise

GRILLED VEGETABLES (Ve)
housemade hummus – rocket

SIDE DISHES

SKINNY FRIES (GF) (L)

TRIPLE COOKED CHIPS (GF) (L option)
truffle aioli - salsa brava aioli & salsa brava

CORNISH NEW POTATOES (GF) (L option)
herb & garlic butter

SEASONAL GREENS (GF) (L option)
herb & garlic butter

CORNISH SALAD (GF) (L)
house dressing

KARMA BURGERS

KARMA HAND MADE STEAK BURGER (GF option)
2 x Housemade steak patty – bacon - cheese – truffle aioli – burger sauce – fries – housemade slaw

Add Half Lobster

Add Steak Patty

CRISPY CHICKEN BURGER (GF option)
hot sauce – blue cheese mayo – house slaw - fries

VEGETARIAN BURGER (Ve) (GF option)
spiced tomato chutney – fries – slaw

add vegan cheese (V)

KARMA CLASSICS

KARMA FISH & CHIPS (GF) (L option)
battered cornish fillet, triple cooked chips – crushed island mint peas - homemade tartar sauce - lemon

HALF LOBSTER (S)(GF)
cornish new potatoes or triple cooked chips - garlic butter - salad - subject to availability

STEAK FRITES
steak - fries - parmesan salad – balsamic glaze

CRAB LINGUINE (S) (GF option)
white wine – cream - garlic – chilli – lemon & parsley

SEAFOOD CURRY *(S) (GF option)*
coconut curry – cumin rice - naan

CAESAR SALAD (V)
gem lettuce – croutons – parmesan – anchovies - house dressing

Add Chargrilled Chicken

Add Grilled Halloumi (V)

Add Crab (S)

Add St Martin's Half Lobster (S)
Subject to availability

HAKE NICOISE
island potato – olives – greens beans – tomato – anchovies – feta

SEAFOOD SHARING PLATTER
please talk to a member of our team for more details - Subject to availability

DESSERTS

KARMA PAVLOVA (V) (GF)
meringue - chantilly cream – fruits of the forest

STICKY DATE & FIG PUDDING (V) (GF) (N)
clotted cream fudge cream- toffee sauce – walnuts

KARMA CHEESE BOARD (V)
cornish cheeses – grapes - housemade chutney – house made

TIRAMISU AFROGATO

TRIPLE CHOCOLATE TART
chocolate mousse – chocolate soil – st agnes orange sorbet

A SELECTION OF TROYTOWN TOWN ICE CREAMS & SORBET
please ask a member of the team for available flavours

Due to our food being freshly prepared, longer waits can be expected during busy periods.
All items on our menu are subject to change due to availability of fresh produce and deliveries to the Islands.
We support our local community by sourcing produce from the Islands and Cornwall as much as possible.
Please inform a member of our team if you have any food allergies or dietary requirements when placing your order.

GF - Gluten free	**S** - Shellfish	**P** - Pork	**V** - Vegetarian
L - Lactose free	**N** - Nuts	**G** - Game	**Ve** - Vegan

WE CREATE... EXPERIENCES