



Lunch Menu
Sunday 14th October 2012

To take advantage of our 3 course set menu for £28 simply select
a Starter then a Primi or Secondi course and a Dolci ***highlighted in Italic Bold***

Why not start off with a bowl of Puglian mammoth green olives, plenty for two, enough for four £4

How about one of our fantastic cocktails... Fifteen Iced Tea
Skky Vodka, Plymouth Gin, Havana Club, Tapatío and Cointreau all mixed with our homemade cola syrup and lime £8

Starters...

Made for sharing... Fifteen Cornwall signature antipasti plate. An outstanding selection of beautifully dressed seasonal vegetables, superb cured meats and cheeses on our fantastic platter (min 2 people) £9.95pp

Insalata of mozzarella di bufala, heritage tomatoes and rocket pesto **£7.75**

Grilled Cornish sardine with Sean's amazing mixed beets, runner beans, cipollini and salmoriglio **£7.95**

Bruschetta of poached Clarence Court hens egg, smoky speck and tallegio fonduta £13.75

Juicy Sicilian melon, toasted almonds, funky leaves and aged balsamic £12.75

Primi...

The lightest potato gnocchi 'alla Norma' with buffalo ricotta **£16.95**

Mafaldine of Ballardsfield Farm balsamic pork ragu with pecorino and crispy herbs **£16.95**

Aged carnaroli risotto of roast fennel, pear, gorgonzola and toasted walnuts £13.50/£17.50

Tortellini of Lee Carter's lobster in a rich lobster brodo and little leaves £13.95/£17.95

Secondi...

Fritto misto di pesce e verdure con aioli (a lovely selection of fried Cornish fish and veggies with tarragon aioli) **£17.95**

Char grilled Cornish chicken, herby crushed potatoes, Italian mixed greens and 'nduja dressing **£17.95**

Fillet of brill, St Austell Bay mussels and clams with peas, artichokes and bottarga di muggine £26.75

Char grilled 35 day aged South Devon sirloin 'tagliata', beautiful verdure mista and porcini butter £27.95

Contorni...

Duck fat roasted potatoes with rosemary and garlic £4.25

Russian kale with chilli and garlic £4.25

Rocket and parmasan £4.25

Dolci...

Bolognese polenta and apple cake with creme fraiche and candied almonds **£6.40**

Fifteen's amazing tiramisu 'della casa', shaved Amedei dark chocolate **£6.40**

Amedei No.9 chocolate tart with caramel semi freddo, chocolate sauce and brandy snap £7.95

Vanilla panna cotta with Buttervilla raspberries and ugly biscuit £7.25

Formaggi...

Served with carte di musica, date and hazelnut salami

Wild garlic Yarg A semi-hard cheese covered in wild garlic leaves. It has a young, fresh, slightly tangy taste. 2 for £6.95

Stichelton An organic cheese from Welbeck Farm in Nottinghamshire with delicate veins of blue-green creating a smooth tasting blue. Unpasteurised 3 for £7.85

Brunet Soft ripened goats cheese made in Italy, pasteurised and not veggie. 4 for £8.85

Bath Soft A creamy vegetarian soft white cheese that is similar to a mellow brie. Made from pasteurised cow's milk at Kelston.