

POSH PICNICS

One of the best parts of a long coastal walk is the requisite pit stop for a pasty and a beer. Now you can enjoy gourmet dining by the sea with fine Cornish hospitality.



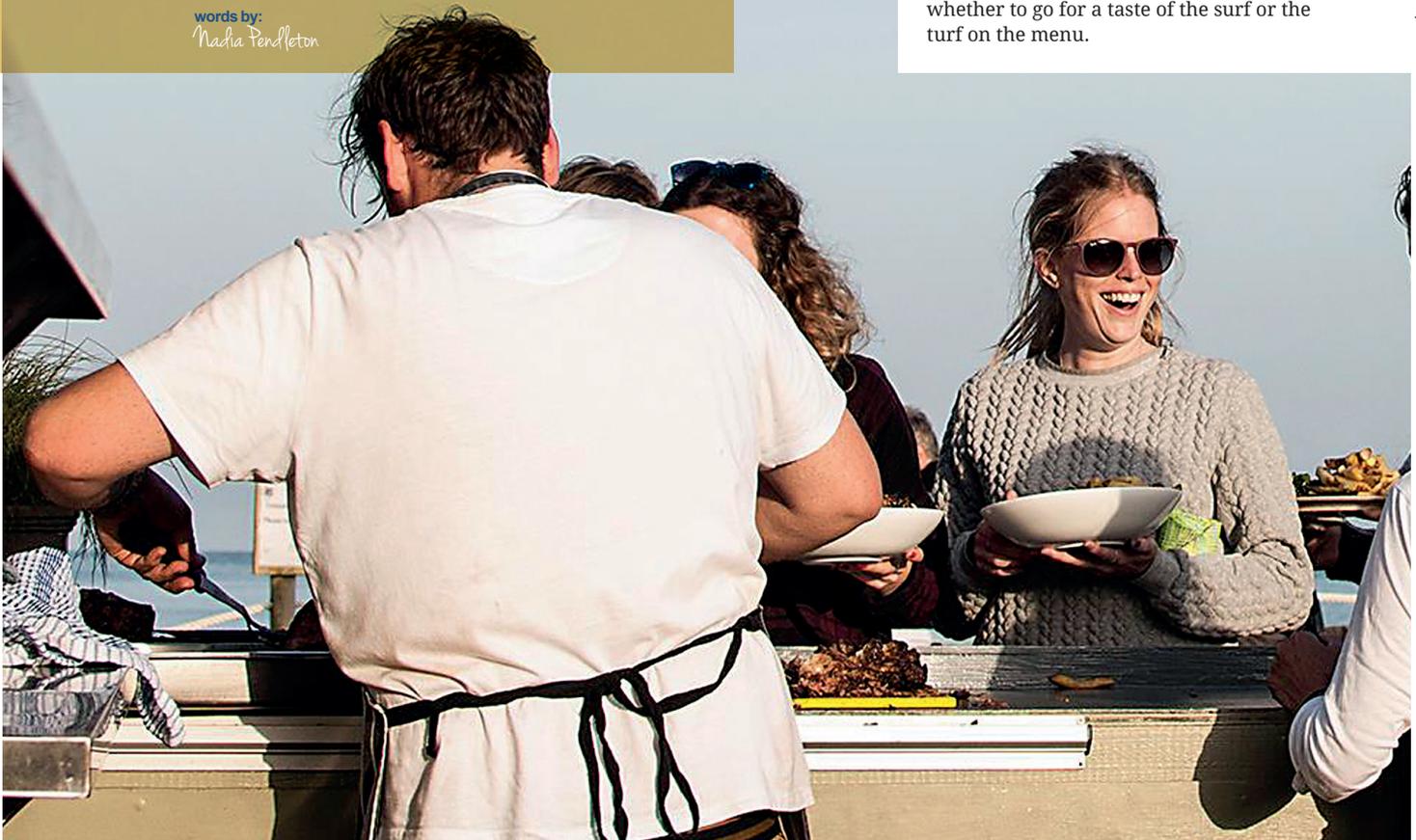
Now that the street food revolution has reached the south west, you can combine our gorgeous scenery with delicious food and dine al fresco in true gourmet style. We've rounded up fabulous pop-ups, fine takeaways and fun feasts for the whole family this summer. There has never been a better time for fine dining in the fresh Cornish air regardless of whether it's a day of sun, the famous Cornish mizzle, showery or a mix of all three – you'll have fun whatever the weather! Take a look at our picks, all perfect for this time of year.

words by:
Nadia Penfleton

The Hidden Hut, Porthcurnick Beach

From their small but perfectly formed little beach café, The Hidden Hut, Simon and Gemma lay on fantastic feast nights.

A long communal table stretches across the sands and the smells drifting from the asado, giant paella pans or wood-fired ovens fill the air, making everyone giddy with anticipation. They post their feast nights on their website so you can choose whether to go for a taste of the surf or the turf on the menu.





Meat-lovers will adore Beef Asado. A whole Boxeater cut of longhorn beef that grazed on the pastures above Porthcurnick is smoked, then roasted low and slow on the grill and served as flavoursome tender steaks with hand-cut chips, wild garlic and pickled greens.

From the sea there are fresh fish grills or fresh local crab caught from the bay by the Portscatho Harbourmaster and his sons. It's served whole with a hammer and pick, lemon and garlic aioli, salad and tasty new potatoes.

This is convivial dining at its finest: delicious food served with style and fun. Just bring your own drinks, cutlery and crockery. If you can't get a ticket for a feast night, fear not: get down to the beach any day of the week and grab a summer meze platter.

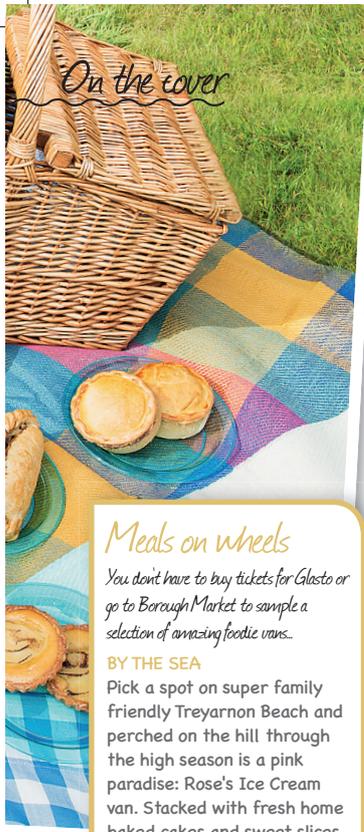
THE HIDDEN HUT

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 (There is no mobile phone reception on the beach so Facebook, DM or Tweet @thehiddenhut)
 porthcurnick@gmail.com
 www.hiddenhut.co.uk



↑ ABOVE
 Freshly cooked
 as you watch

↓ BELOW
 A sociable
 affair for all



On the cover

Meals on wheels

You don't have to buy tickets for Glasto or go to Borough Market to sample a selection of amazing foodie vans...

BY THE SEA

Pick a spot on super family friendly Treyarnon Beach and perched on the hill through the high season is a pink paradise: Rose's Ice Cream van. Stacked with fresh home baked cakes and sweet slices, loads of real ice creams, including the very Cornish hedgehog, she also has plenty of hot drinks to warm you up after a swim.

ON 'THE MOOR'

For Proper Pancakes find Nicky on the Moor in Falmouth every Thursday, she'll be sporting red lipstick and serving American-style pancakes from her cool trailer, taking inspiration from the 1940s and '50s. Blending Cornish-Hawaiian surfy chic, she uses local organic produce where possible to make thick stacks of pancakes, natural syrups and fresh toppings from scratch.

ON CLIFF ROAD

On a sunny day looking across the harbour from its Cliff Road pitch in Falmouth sits the Shellfish Pig serving the tastiest smoked pulled pork, spicy crab tacos and fresh seafood chowder in Cornwall. Check their Facebook page for times and places.

ON THE GO

Watch out for the only bar serving Cornish cider from independent makers around the county from a converted horsebox. The Lazy Cider Bar will be at www.thepopuphotel.com three nights a week for the whole of August.

The Beach Hut, Watergate Bay

It's got to be summer somewhere, right? That's all The Beach Hut need to know to throw their 'summer somewhere' barbecues. With hay bales, a Big Egg BBQ and live music on the beach, the crew down at Watergate Bay know how to throw a party!

Chef Neil Haydock recently banished the cold with fiery Caribbean flava, drawing on his experience as a chef in Barbados. Fresh fish and barbecued jerk chicken, Caribbean salsa, steamed fish in banana leaf with rice, peas and other Caribbean classics were served to happy people on the sand. Look at the website for more beach events and BBQs across the summer.

ON THE BEACH

Watergate Bay TR8 4AA

01637 860543

life@watergatebay.co.uk

www.watergatebay.co.uk/food-and-drink/the-beach-hut

Picnic Cornwall, anywhere you choose

Head out to explore and Picnic Cornwall will meet you with your lunch at some of the best picnic spots on the South West Coast Path.

Each picnic basket is filled with carefully chosen, high quality and locally-sourced food and drink. You can create your own or choose from their fabulous range: a traditional family hamper would include:



Ann's Pasties; Crantock sausage rolls; freshly made deli pastrami with nettle Yarg; hand-picked Cornish crab sandwiches; Cornish crisps; scones with Rodda's clotted cream and jam; and some Cornish apple juice and cider. Or add a bottle of bubbly for sparkling refreshment while you dine.

Choose a souvenir jute bags or large wicker hampers, or picnics can just be packaged in standard paper bags to fit in your rucksack for the rest of the day's hiking. They have great suggestions for places to head out to visit too at picniccornwall.co.uk/picnic-spots.

PICNIC CORNWALL

14 Church Street, Falmouth TR11 3DR

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www.picniccornwall.co.uk

"Each picnic basket is filled with carefully chosen, high quality and locally-sourced food and drink"





Wild Bake, Wadebridge

Wild Bake's wood fired street food makes a great choice for dinner by the beautiful Camel Estuary. You can't miss the vintage horse box trailer, perfectly placed at the start of the Camel Trail in Wadebridge.

Chef Lewis Cole is a keen forager and likes to incorporate wild foods into his pizzas. One of his favourites is the Camel Estuary Special which combines foraged sea spinach, sea purslane, sea aster, port hilly mussels roasted garlic and hand-picked vetch. The team also make great gluten-free dough.

The menu really reflects the seasons and the temperature outside. Alongside pizzas you'll find fresh fish and salads for summer and hot stews, tagines and slow roasted meats in the winter. What better way to finish that with their sweet pizzas: 'Bakewell' with vanilla mascarpone base, morello cherries

and flaked almonds, or homemade caramel sauce with sliced apple and hazelnut. Pick up a bottle of wine from Wadebridge wines then grab a freshly-cooked hot pizza to take down to the water's edge.

They are joined by coffee gurus, The Laid Back Coffee Company, in their vintage Morris Minor for Brunch on the Beach at Mawgan Porth every Sunday morning 10am to 2pm.

Find Wild Bake in Wadebridge on a Monday night opposite Lidl; Bodmin Carpet World on a Tuesday night; and Ann's Cottage in St Columb on a Wednesday night. You can pre-order your pizzas on 07707 082415 and they're open for serving 5.30pm to 8pm.

WILD BAKE

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Facebook Wild Bake or Twitter @wildbake
www.wildbake.co.uk



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Our best beaches

Visit Cornwall has A beach for every day of the week. Rated among the best in the world, 80% of Cornwall is surrounded by the sea, with the longest stretch of coastline in the UK at 476km. Log onto our website to why they're so special and pack yourself a posh picnic.

www.cornwall-living.co.uk



Win a night's stay in a beach cabin and meal

Breaks Beach Bar and Kitchen is offering the chance to win a one-night stay in one of its super cool Tolcarne beach cabins. They're en-suite and sleep two. Soak up the beach view from the comfort of your cozy bed after a delicious seafood dinner for two at the Breaks Beach Bar and Kitchen.

Enter now at www.cornwall-living.co.uk
Terms and conditions apply.
See online for details.

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