

# Sample Dinner Menu

## Snacks

Homemade Crisps, Garlic & Chive Dip £2.50

Scotch Quail's Egg, Brown Sauce £4.00

Cauliflower Cheese Fritter, Sweet Mustard £4.00

Trio of Porthilly Oysters £10.00 | £3.75 each

Poached - Pickled Cucumber, Trout Roe | Raw - Shallot Vinegar | Tempura - Oyster Mayonnaise, Seaweed

## Starters

Everleigh Farm Asparagus, Caesar Dressing, Pancetta, Crispy Hen's Egg £10.00

Hasselback Jersey Royal Potato, Homewood Ewe's Curd, Spring Vegetables £9.00

Venison, Liver & Pistachio Terrine, Apple, Garden Leaves £10.00

Cornish Mackerel: BBQ, Tartare, Parfait. Sorrel, Cucumber, Charcoal Mayonnaise £10.00

St Austell Bay Mussels, North Street Cider, Leek £9.50

## Mains

Whole Cornish Plaice, Brown Shrimp, Spring Onion, Buttermilk Sauce £26.00

Turbot, Red Lentils, Smoked Prawn Sauce, Burnt Lemon £30.00

Potato Dumplings, Homewood Ricotta, Turnip Tops, Thyme, Oregano, Sesame £18.00

Ston-Easton Lamb Rack, Sweetbreads, Lovage, Peas, Sherry, Anchovy £25.00

Dry Aged Ribeye, Café de Paris, Strode Valley Leaves & Red Onion £29.00

## Surf & Turf for Two

Dry-Aged Rib of Beef, Salt & Pepper Squid, BBQ Miso Hispi,  
Hand Cut Chips, Café de Paris £75.00

For two to share | Limited number available

## Sides

Hand Cut Chips

Jersey Royals, Lovage Butter

Kale & Cavolo Nero, Burnt Onion Sour Cream

£4.00 each

# Desserts & Cheese

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Lemon & Cardamom Drizzle Cake, Pear, Cardamom Ice Cream £8.00

Jurançon, Domaine de Souch | Jurançon, France 75ml £8.00

Elderflower, Gooseberry, Yoghurt & Sorrell, Green Peppercorn Tuille £8.00

The Philosopher, Westwell | Kent, England 75ml £11.00

Trifle: Apple, Thyme Custard, Crab Apple Cream. Warm Apple Cake £8.00

Sweet Muscat, Nopera | Samos, Greece 75ml £9.50

Buttermilk & Campari Panna Cotta, Blood Orange, Marmalade Sponge £8.00

Le Clos de la Meslerie, Vouvray Moelleux 75ml £7.00

Chocolate & Beetroot Fondant, Orange, Beetroot Sorbet £8.00

Rasteau, Domaine du Trapadis | Southern Rhone, France 75ml £7.50

## ICE CREAM

Vanilla | Coffee | Mint & Chocolate

## SORBET

Burnt Apple & Cider | Blackberry | Rhubarb

Three scoops £4.50

## THREE ENGLISH CHEESES

### SEEDED SOURDOUGH CRACKERS & CHUTNEY

Kelston Park | Bath Soft Cheese Co.

Demdike | Homewood Farm

Cote Hill Blue | Cote Hill Cheeses

£8.50

## TO DRINK WITH YOUR CHEESE

2013 Niepoort LBV Port *from magnum* 100ml £10.00

2013 Niepoort LBV Port 375ml half bottle £34.00

Graham's 10yo Tawny Port 100ml £8.50

# After dinner drinks

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Espresso Martini	£10
Psychopomp Coffee Digestif	£5.50
Disaronno Amaretto	£4.50
Limoncello	£5.50
Tequila Ocho 8 Blanco   Reposado	£5
Remy Martin 1738   XO / Janneau VSOP	£7 / £9 / £8