

# THE CURIOUS KITCHEN

Executive Chef Marc Payne and the team have created a menu packed full of good, wholesome, delicious food. Their inspiration is based on many traditional kitchen skills, including pickling, smoking and curing, with an occasional modern twist on either the ingredients or the techniques to surprise and delight.

## SIGNATURE SERVES

Louis Roederer Brut Premier, France, NV 125ml	11.95
Ayala Brut Majeur, France, NV 125ml	9.75
Brockmans Signature G&T	11.50
Aperol Spritz	9.00
Tom Collins	8.50

## WHILST YOU CHOOSE

Marinated olives	3.95	Homemade butter	0.50
Bread board, Spanish olive oil, aged balsamic	3.60		

## TO START

Homemade soup, chef's garnish	5.50	Home cured salmon, crème fraiche, pickled cucumber and lemon	8.00	Raw marinated scallop, edamame, kohlrabi, wasabi, apple dashi	12.00
Chicken liver parfait, red onion marmalade, toasted brioche	7.50	✓ U Passimientto Baglio Gibellina, Italy 2017	5.35	✓ Pouilly Fuisse Domaine Trouillet, France 2017	8.25
		Tempura prawns, mango, chilli and coriander	8.50		

## TO FOLLOW

Bucatini, roasted shallot, garlic, sundried tomato, olive, lemon and parsley	12.95
Homemade pie, (ask for todays selection) creamed potato and seasonal vegetables	14.95
Chicken Caesar salad	14.00
Caesar salad with BBQ lobster	19.00
Chargrilled marinated chicken breast, bucatini, roasted shallot, and garlic; sun dried tomato, olive, lemon and parsley	16.95
Megrin sole, simply grilled on the bone, burnt butter, capers and parsley	23.00
✓ Hamilton Russell Chardonnay, South Africa 2017	8.35
Fresh south coast lobster 600g, beef fat chips, béarnaise, watercress and pickled shallot salad	40.00

## FROM THE GRILL

Our beef is aged for 28 days. All grills are served with confit tomato and Cornish sea salted fries.

Dry aged sirloin 226g	27.00
✓ Chateaufeuf-du-Pape Chante Cigale, France 2014	8.55

## HOME COMFORTS

Hand pressed beef burger, glazed bun, black garlic ketchup, Cornish sea salted fries	15.95	Thwaites 'original' beer battered fish, cornish sea salted triple cooked chips, crushed peas, lemon and homemade tartar sauce	15.95
Add smoked bacon and cheese	16.95		

50p from every dish sold from our home Comforts section will go to our chosen charities.



## SIDES & SAUCES

Chef's seasonal vegetables	4.05	Chef's seasonal salad	4.05
Beer battered onion rings	4.05	Peppercorn sauce	3.00
Cornish sea salted triple cooked chips	4.05	Bearnaise	3.10

## FOR AFTERS

Homemade ice cream and sorbet	6.95
Lemon tart, marinated raspberries	7.50
Dark chocolate cheesecake, crème Chantilly and chocolate sauce	8.00
Cheese wedge (ask for todays selection), bread and chutney	8.50

### EXPLORE BY THE POUR WITHOUT PULLING THE CORK

The Coravin™ System allows us to pour wine without disturbing the natural ageing process by keeping the cork in the bottle. Look out for the Coravin logo for wine and food pairings all served as a 125ml measure.

Prices include VAT, service at your discretion. Allergen Information - we really want you to enjoy your meal with us, if you'd like information about ingredients in any dish, please ask and we'll happily provide it.