

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	12.25
Ayala Brut Majeur, France, NV 125ml	9.75
Brockmans Signature G&T	12.00
Aperol Spritz	9.50

WHILST YOU CHOOSE

Marinated olives	4.00	Crevettes, lemon, garlic, parsley	5.00
Bread board, Spanish olive oil, aged balsamic, homemade butter	5.00	Baked oyster, Café de Paris butter	5.00
Crispy chicken, tonkatsu ketchup	5.00	Roast padron peppers, smoked paprika sour cream, crispy shallots	5.00
Classic smoked salmon, capers, shallots, cornichons	5.00		

TO START

Homemade soup, chef's garnish	5.50	Classic Caesar salad	7.00	Home cured salmon, crème fraiche, pickled cucumber, lemon	8.00
Heritage beetroot, sorrel, whipped goats cheese, walnut, Bristol honey	7.00	Chicken liver parfait, red onion marmalade, toasted brioche	8.00	Tempura prawns, mango, chilli, coriander	8.50

TO FOLLOW

Fish of the day, burnt butter, capers, lemon, parsley	market price
Caesar salad, marinated chicken, barbecue lobster	19.50
Sumac spiced lamb rump, summer vegetable pearl barley 'risotto'	22.00
✓ U Passimientto Baglio Gibellina, Italy 2017	5.35
Bucatini, roasted shallot, garlic, sun dried tomato, olive, lemon, parsley	13.00
Chargrilled marinated chicken breast, bucatini, roasted shallots, garlic, sun dried tomato, olives, lemon, parsley	16.95
Roast cauliflower, Café de Paris butter, Cornish salted triple cooked chips, confit tomato	18.00

FROM THE GRILL

Dry aged sirloin 226g, Cornish salted triple cooked chips, confit tomato	27.00
Fresh South Coast lobster 600g, Cornish salted triple cooked chips, béarnaise, watercress, pickled shallot salad	40.00
✓ Pouilly Fuisse Domain Trouillet, France 2017	8.25

SAUCES

Cafe de Paris butter	Au poivre	All 3.00
Bearnaise		

HOME COMFORTS

Thwaites 'Original' beer battered fish, Cornish sea salted triple cooked chips, crushed peas, lemon, homemade tartar sauce	15.95	Hand pressed beef burger, glazed bun, black garlic ketchup, Cornish salted triple cooked chips	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.



SIDE ORDERS

Chef's seasonal vegetables	Cornish sea salted triple cooked chips	Chef's garden salad	All 4.05
Beer battered onion rings	Mint buttered new potatoes		
	Creamed potato		

FOR AFTERS

Homemade ice cream and sorbet	6.95
Chef's tart (ask for today's selection), clotted cream ice cream	7.50
Peach & raspberry crumble, tonka bean ice cream	7.75
Dark chocolate marquise, cherry & sea salt	8.00
Cheese wedge (ask for today's selection), bread, chutney	8.50
Homemade petit fours	4.00

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.