

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	Roast padron peppers, smoked paprika sour cream, crispy shallots	5.00
Bread board, Spanish olive oil, aged balsamic, homemade butter	5.00	Boquerón's, olive oil, parsley, garlic	5.00
Crispy chicken, tonkatsu ketchup	5.00	Charred fig, red wine, lardo	5.00
Crevettes, lemon, garlic, parsley	5.00		

TO START

Homemade soup, Chef's garnish	6.00	Home cured salmon, crème fraiche, pickled cucumber, lemon	8.00	Asian spiced Devon caught crab cake, yuzu butter sauce, Thai basil	9.50
Heritage beetroot, sorrel, whipped goats cheese, walnut, Black Bee Honey	7.50	Tempura prawn, tonkatsu ketchup, chilli, spring onion	9.00		
Classic Caesar salad	7.00				

TO FOLLOW

Day boat caught fish of the day	Market price
Day boat caught dover sole a la meuniere, red wine, thyme butter sauce	40.00
Caesar salad, marinated chicken	15.00
Slow braised ox cheek, confit smoked garlic mash, baby onion, oyster mushrooms pancetta, madeira jus	22.00
Butternut squash, sage risotto, grilled Cornish gevrrik cheese	18.00

FROM THE GRILL

Chargrilled marinated chicken breast, bucatini, roasted shallot, garlic; sun dried tomato, olive, chipotle oil, lemon, parsley	16.95
Roast cauliflower, café de Paris butter, Cornish salted triple cooked chips, confit tomato	18.00
Dry aged sirloin 226g, Cornish salted triple cooked chips, confit tomato	25.00
35 Day aged rib eye on the bone 350g, Cornish salted triple cooked chips, confit tomato	35.00

SAUCES

Au Poivre	Devon blue, simply melting	
Café de Paris butter		All 3.00

HOME COMFORTS

Bucatini, roasted shallot, garlic, sun dried tomato, olive, chipotle oil, lemon, parsley	13.00	Hand pressed beef burger, glazed bun, mustard pickle mayonnaise, Cornish salted triple cooked chips	15.95
Homemade pie, creamed potato, seasonal veg	14.95	Add smoked bacon & cheese	16.95
Thwaites 'Original' beer battered fish, Cornish sea salted triple cooked chips, crushed peas, lemon, homemade tartar sauce	15.95		

50p from every dish sold from our Home

Comforts section will go to our chosen charities.



SIDES

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

FOR AFTERS

Homemade ice cream, sorbet	6.95
Chef's tart (ask for today's selection) clotted cream ice cream	7.50
Spiced apple & ginger crumble, nutmeg ice cream	7.50
Dark chocolate, olive oil, blackberry, sea salt	7.50
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.