

# 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
Aperol Spritz	£9.50

## NIBBLES & SMALL PLATES

<b>Marinated Olives</b>	£4	<b>Crevettes</b>	£5
<b>Bread Board</b>	£5	Lemon, garlic, parsley	
Spanish olive oil, aged balsamic, homemade butter		<b>Roast Padron Peppers</b>	£5
<b>Ham Hock Arancini</b>	£5	Smoked paprika sour cream, crispy shallots	
Smoked Cheddar, broad beans, watercress mayonnaise		<b>Boquerones</b>	£5
		Olive oil, parsley, garlic	

## TO START

<b>Classic Caesar Salad</b>	£7.50	<b>Tempura Prawn</b>	£8.95
<b>Home Cured Salmon</b>	£8.50	Tonkatsu, coriander, spring onion, chilli, ginger	
Crème fraiche, pickled cucumber, lemon		<b>Asian Spiced Devon Caught Crab Cake</b>	£9.50
		Lemon butter sauce, Thai basil	

## FROM THE GRILL

<b>Dry Aged Sirloin 226g</b>	£26.95
Cornish sea salted triple cooked chips, confit tomato	
<b>35 Day Aged Rib Eye on the Bone 400g</b>	£34.95
Cornish sea salted triple cooked chips, confit tomato	
<b>Hand Pressed Beef Burger</b>	£16.50
Melted Keens Cheddar, glazed bun, relish, pickles, Cornish sea salted fries	

## TO FOLLOW

<b>Piri Marinated Chicken Caesar Salad</b>	£14.95
<b>Hay Baked Carrots</b>	£17.95
Wild garlic butter, salted caramelised hazelnuts, Devon Blue crumble	
<b>Confit Garlic &amp; Herb Butter-Glazed Lobster</b>	£21.95
Piri marinated chicken Caesar salad	
<b>Globe Artichoke</b>	£17.95
Purple potato gnocchi, pecorino crisp, brown butter	
<b>Bucatini</b>	£14.95
Roasted shallots, garlic, sun dried tomato, olive, lemon, parsley	
<b>Piri Marinated Chicken Breast</b>	£19.95
Bucatini, roasted shallots, garlic, sun dried tomato, olive, lemon, parsley	
<b>Thwaites 'Original' Beer Battered Fish</b>	£16.50
Cornish sea salted triple cooked chips, crushed peas, lemon, homemade tartar sauce	

## SAUCES

<b>Au Poivre</b>	
Devon Blue, simply melting	
	All £3



Join us on Friday and Saturdays for our Curious Tasting Menus where we've taken some of the best produce in season, some of our favourite dishes from past and present to create a menu that showcases some great dishes in one sitting.

£65pp

50p from our Thwaites 'Original' beer battered fish will go to our chosen charities.



## SIDES

<b>Chef's Seasonal Vegetables</b>	<b>Cornish Sea Salted Triple Cooked Chips</b>	<b>Mint Buttered New Potatoes</b>	
<b>Beer Battered Onion Rings</b>	<b>Chef's Seasonal Salad</b>		All 4.05

## TO FINISH

<b>Ice Cream &amp; Sorbet Selection</b>	£6.95
<b>Spiced Ginger &amp; Rum Cake</b> , coconut ice cream, chilli pineapple	£7.50
<b>Peanut Butter Parfait</b> , banana, dark chocolate sorbet	£7.95
<b>Petit Fours</b>	£4

### ▼ 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.

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. (V) is suitable for vegetarians. Prices include VAT.

A discretionary 10% service charge is added to all bills. 100% of the service charge is shared amongst all of our team throughout the hotel.