

# 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

Hambledon Classic Cuvée 125ml	£10.50	Six O'Clock Signature G&T	£13
Ayala Brut Majeur, France, NV 125ml	£11.50	Bramble Berry	£10.50

## BREAD & OLIVES

Marinated Olives 362kcal	£4.75
Bread Board 600kcal	£5.75
Spanish olive oil, aged balsamic, homemade butter	

## SMALL PLATES

Chicken Wings Buffalo Style 266kcal	£6.50	Watermelon 45kcal	£5.50
Bocconcini, Tomato, Basil 255kcal	£5.50	Compressed, pickled and mint	
Crevettes 397kcal	£7	Korean Fried Pork Belly 693kcal	£6
Chilli, lemon grass and coriander		Kimchi emulsion and coriander	
		Beluga Caviar and Blinis 300kcal	£95

## TO START

Chef's Soup and Garnish 324kcal	£6.95	Tempura Prawn 220kcal	£9.95
Gin Cured Trout 551kcal	£9.50	Yuzu pickle, miso emulsion and spring onion	
Dill and grapefruit pickle, sorrel			

## TO FOLLOW

Roasted Beetroot and Local Goat's Curd Risotto 1335kcal	£18.50	Pork Belly 2100kcal	£19.50
Crispy shallots		Baked macaroni, cave aged Wookey Hole Cheddar cheese	
Indian Spiced Potato and Onion Cake 690kcal	£18.95	Glazed Full Lobster Café De Paris 801kcal	£65
Green chilli salsa, tamarind and onion marmalade, salad of fennel, cucumber and coriander, cucumber yoghurt		Fresh truffle cornish salted triple cooked chips, confit tomato	
Dry Aged Sirloin 226g 756kcal	£35	Côte De Boeuf 70 Day Home Aged 700g 3035kcal	£90
Cornish salted triple cooked chips and confit tomato		Fresh truffle cornish salted triple cooked chips, confit tomato, Café de Paris butter, sauce au poivre	



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.

£65 per person

## SIDES

Chef's Seasonal Vegetables 276kcal	£5	Cornish Sea Salted Triple Cooked Chips 116kcal	£5	Chef's Garden Salad 50kcal	£5
Beer Battered Onion Rings 104kcal	£5	Add Fresh Truffle	£10	Sweet Potato Fries 143kcal	£5
		Mint Buttered New Potatoes 448kcal	£5		

## SAUCES

Au Poivre 250kcal	£3.95	Devon Blue Cheese, melting 284kcal	£3.95	Café De Paris Butter 395kcal	£3.95
-------------------	-------	------------------------------------	-------	------------------------------	-------

## DESSERT

Home Made Ice Cream and Sorbet 688kcal	£8.50
Chef's Tart, clotted cream ice cream 311kcal	£8.50
Dark Chocolate Fondant 543kcal	£9.50
Caramelised white chocolate, banana ice cream (please allow extra cooking time)	
Cheese Selection, (Please ask for today's selection) 819kcal	£9.95

## TO FINISH

Petit Fours 347kcal	£4.50
---------------------	-------

### ▼ 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.

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.