

# 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.

## NIBBLES

<b>Marinated Olives</b>	£4
<b>Bread Board</b> Spanish olive oil, aged balsamic, homemade butter	£5

## SIGNATURE SERVES

<b>Ayala Brut Majeur,</b> France, NV 125ml	£11.50
<b>Brockmans Signature G&amp;T</b>	£13
<b>Aperol Spritz</b>	£11
<b>Ayala Blanc De Blancs</b>	£80

## SMALL PLATES

<b>Chicken Wings Buffalo Style</b>	£6	<b>Crevettes</b> Chilli, lemongrass and coriander	£7
<b>Bocconcini</b> Tomato, basil	£5.75	<b>Beluga Caviar and Blinis</b>	£95

## TO START

<b>Homemade Soup</b> Chef's garnish	£6.95	<b>Classic Caesar Salad</b>	£7.50
<b>Smoked Salmon</b> Crème fraiche, pickled cucumber and lemon	£9	<b>Chicken Liver Parfait</b> Red onion marmalade, toasted brioche	£8

## TO FOLLOW

<b>Cote De Boef 70 Day Home Aged 700g</b> Fresh truffled duck fat roasted potatoes, baked cauliflower cheese, braised red cabbage, roasted chanterney carrots and fine beans, jus gras	£90	<b>Chef's Roast of the Day</b> Yorkshire pudding, duck fat potatoes, seasonal garden vegetables, pan jus	£20
<b>Day Boat Caught Fish Of The Day</b>	£22	<b>Roasted Beetroot and Local Goats Curd Risotto</b> Crispy shallots	£18.50
<b>Roasted 'Rare' Beef</b> Yorkshire pudding, duck fat potatoes, seasonal garden vegetables, red wine jus	£23	<b>Indian Spiced Potato and Onion Cake</b> Green chilli salsa, tamarind and onion marmalade, salad of fennel, cucumber and coriander, cucumber yoghurt	£18.95

## HOME COMFORTS

<b>Beef Rump Burger 200g</b> Beer sourdough, relish, Cornish sea salted fries – Add bacon	£17.50 £1.45
<b>Thwaites 'Original' Beer Battered Fish</b> Cornish sea salted triple cooked chips, crushed peas, lemon and homemade tartar sauce	£17.95
<b>Casareccia</b> Roasted tomato, vodka, shallot, garlic – Add marinated chicken breast	£18 £22.95

## SIDES

<b>Chefs Seasonal Vegetables</b>	£5
<b>Beer Battered Onion Rings</b>	£5
<b>Cornish Sea Salted Triple Cooked Chips</b> – Add Fresh Truffle	£5 £10
<b>Mint Buttered New Potatoes</b>	£5
<b>Chefs Seasonal Salad</b>	£5
<b>Sweet Potato Fries</b>	£5

## FOR AFTERS

<b>Ice Cream and Sorbet Selection</b>	£7.50	<b>Dark Chocolate Fondant</b> Caramelised white chocolate, white chocolate sorbet	£9.50
<b>Chefs Tart Clotted cream ice cream</b>	£8.25	<b>Cheese</b> Fruit and nut bread, sour dough toast, fruit cake, chutney	£9.95
<b>Classic Tiramisu</b>	£8.25		

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.