

taste

BRASSERIE

a taste of the westcountry

By Paul Leakey

whilst you wait

MARINATED OLIVES BREAD & DIP V	4.00
ROASTED PEPPERS & CHORIZO	4.00
PARMESAN & TRUFFLE POPCORN V	4.00

small plates

ROASTED PUMPKIN & COCONUT SOUP V chilli, soba noodles	n/a / 9.00
PRAWN COCKTAIL	9.50
CORNISH CRAB pickled ginger, tiger prawns, water melon	12.00
BAKED CORNISH CAMEMBERT RAREBIT V soft poached duck egg, apple & walnut	10.50
CHICKEN LIVER PARFAIT hot toast & real ale chutney	n/a / 9.00
A BOWL OF CORNISH MUSSELS cooked with cider cream & garlic	9.50

pasta & salads

CAESAR SALAD sweet garlic, croutons, creamy garlic dressing, parmesan:	
• As it comes V	n/a / 10.95
• Char grilled chicken	n/a / 15.00
• Char grilled prawns	16.00
DRESSED CORNISH CRAB hand picked and served in its shell with tossed salad & mayo	19.00
SEARED TUNA LOIN lentils, black beans, red peppers, French beans, red onions, coss lettuce	17.50
TOMATO & MOZZARELLA GNOCCHI V tomato passata, spinach, parmesan	n/a / 12.50
BAKED 'MAC N CHEESE' rich cheese sauce, crisp panko crumb	
• As it comes V	n/a / 12.50
• Cornish crab	20.00
• Cornish lobster	25.00

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Guests on dinner inclusive terms may dine from our daily table d'hote menu at no extra cost and receive a 30% reduction on any dishes from this menu. Where dishes are marked with n/a dinner inclusive guests may choose these items at no additional cost.

Please ask about our Cornish Tasting Menu.

plates from the kitchen

Served with your choice of 1 side dish.

CUMIN SPICED RUMP OF LAMB slow roasted charred aubergine, sesame prunes, pomegranate molasses	20.00
ROASTED CHICKEN CROWN smoked paprika & rosemary butter, roasted chorizo	17.00
WEST COUNTRY ROASTED PORK BELLY collard cavolo nero, smoked bacon, shallots & garlic, gooseberry gel	n/a / 17.00
CORNISH LOBSTER char grilled or served cold with tossed salad	market price
WHOLE BAKED CORNISH SOLE shellfish & parsley butter	20.00
ROASTED CORNISH STONE BASS panang curry spices, roasted chili & bok choy	18.00

side dishes 4.00

HAND CUT FRIES cooked in beef dripping	
HAND CUT SWEET POTATO & PAPRIKA FRIES	
CREAMED POTATO lots of butter	
GRATIN POTATOES	
SEASONAL VEGETABLES & POTATOES	
CHARRED BABY GEMS, PEAS & FINE GREEN BEANS	
COCONUT JASMINE RICE	
TOSSED SALAD	
TOASTED CHEESE & GARLIC SOURDOUGH	

plates from the grill

Served with your choice of 1 side dish & a sauce.

Our steaks are from West Country herds & are 28 day aged & char grilled. All are served with ale battered onion rings, char grilled Portobello mushrooms & roasted balsamic cherry tomatoes.

10oz RIB EYE	24.00
10oz SIRLOIN	25.00
8oz FILLET	27.00
8oz FILLET & ½ ROASTED CORNISH LOBSTER	41.00

10oz PRIME USDA RIB EYE 32.00
try the superior taste of USDA certified rib eye, famous for its marbling, incredible flavour and unique tenderness

CHOOSE A SAUCE:

- cracked black pepper & whisky
- bearnaise
- wild mushroom & truffle
- roasted garlic & blue cheese butter
- chilli chimichurri
- pan fried duck egg

plates to share

starter / main

CORNISH PASTURES PLATE local cured charcutiere, smoked pork, potted duck, pickles & crusty bread	24.00 / 34.00
CORNISH SHELLFISH PLATE local crab, mussel & clams, crevettes & prawns, marinated shellfish, dipping sauces, crusty bread	24.00 / 34.00
CONFIT CRISPY DUCKLING, SPICED GREEN PAPAYA & MANGO SALAD Asian pancakes, dipping sauces, roasted peanuts	24.00 / 34.00

comfort food

PRIME HOME GROUND BURGER maple bacon, local cheese, pickles, mayo, salad, slaw, toasted bun, hand cut fries	n/a / 15.00
SEARED TUNA BURGER wasabi & lime mayo, salad, slaw, toasted bun, hand cut fries	16.00
GRILLED HALLOUMI, PIQUELLO PEPPER & AVOCADO BURGER V chipotle mayo, salad, slaw, hand cut fries	n/a / 12.00
LOCAL DAY BOAT COD deep fried in beer batter, hand cut fries, mushy peas	n/a / 15.00

dessert plates

DAILY DESSERT SELECTION please ask for a menu	n/a / 9.00
HOT HOMEMADE WAFFLES praline whipped cream, bananas, bourbon maple syrup	11.00
BAKED ALASKA clotted cream ice cream, seasonal berries, strawberry liquor, caramelised meringue	13.00
HOMEMADE ICE CREAM SELECTION crushed mango, rum & raisin or clotted cream vanilla (other flavours available), tuille biscuits, raspberry crunch & crackle crystals	n/a / 9.00
ICED WHITE CHOCOLATE & MACADAMIA TIRAMISU SUNDAE	10.50
DAILY CHEESE SELECTION 3 Cornish cheeses served with chutney, West Country biscuits, grapes & walnuts	n/a / 9.00
ULTIMATE CORNISH CHEESE EXPERIENCE 9 local cheeses, chutney, West Country biscuits, grapes and walnuts	18.50