

taste

BRASSERIE

a taste of the westcountry

By Paul Leakey

whilst you wait

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

small plates

CARAMELISED FRENCH ONION SOUP Cornish Gouda sourdough croute	n/a / 9.50
SHREDDED BEEF, PARSLEY & BONE MARROW CROQUETTES parsley, horseradish & watercress salad	11.50
ALLOTMENT SALAD VE baby beets, heritage tomatoes, olives, baby gem lettuce, basil leaves	n/a / 10.00
PRAWN & CORNISH CRAB COCKTAIL elderflower & citrus mayonnaise	11.50
ROASTED WEST COUNTRY SCALLOPS leek, truffle, parmesan crumble, celeriac cream, pickled walnuts	14.00
CHICKEN LIVER PARFAIT toasted sourdough & spiced ale chutney	n/a / 10.50
A BOWL OF CORNISH MUSSELS cooked with cider cream & garlic	11.00
CRISPY COATED TOFU VE pak choi & chilli	n/a / 8.50

comfort food

PRIME HOME GROUND BURGER maple bacon, cheese, pickles, mayo, salad, slaw, toasted bun, hand cut fries	n/a / 17.00
GRILLED HALLOUMI, PIQUELLO PEPPER & AVOCADO BURGER V chipotle mayo, salad, slaw, hand cut fries	n/a / 14.50
LOCAL COD FILLET deep fried in beer batter, hand cut fries, mushy peas	n/a / 17.00
'POSH' SCAMPI deep fried monkfish & tiger prawns, pea puree, nori aioli, confit tomato ketchup & hand-cut fries	20.00
FRIED SPICED CHICKEN BURGER slaw, siracha sauce, pickles, brioche bun, hand-cut fries	n/a / 17.00

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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 35% 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.

plates from the kitchen

Served with your choice of 1 side dish.

RUMP OF LAMB NICOISE	21.00
green beans, feta, olives, anchovy, quails egg	
ROASTED BREAST OF CHICKEN	n/a / 19.00
smoked paprika & rosemary, chorizo butter	
WEST COUNTRY ROASTED PORK BELLY	n/a / 19.00
cavolo nero, pancetta, shallots & garlic, gooseberry compote	
CORNISH LOBSTER	market price
served cold or char grilled, tossed salad	
PAN FRIED LEMON SOLE ON THE BONE	21.00
brown shrimp, samphire, brown butter	
MONKFISH & TIGER PRAWN COCONUT CURRY	24.00
spicy kimchi, bok choi	

vegan plates

SRI LANKAN CURRY VE	n/a / 17.00
sweet potato, green bean, roasted lime cashews, pea basmati rice, coconut tomato sambal	
SMOKED TOFU VE	n/a / 17.00
fennel, apple, white bean noodles, pan-fried hispi cabbage, dill, cider	

side dishes

HAND CUT FRIES cooked in beef dripping	4.50
HAND CUT SWEET POTATO & PAPRIKA FRIES V	
CREAMED POTATO V lots of butter	
GRATIN POTATOES V	
SEASONAL VEGETABLES & POTATOES V	
CHARRED BABY GEMS, PEAS & FINE GREEN BEANS V	
COCONUT JASMINE RICE VE	
TOSSED SALAD VE	
TOASTED CHEESE & GARLIC SOURDOUGH V	
BAKED POTATO VE cornish butter	

plates from the grill

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

Our steaks are from West Country herds & are 21 day aged & char grilled. All are served with ale battered onion rings, char grilled Portobello mushrooms & roasted balsamic cherry tomatoes.

10oz RIB EYE	27.00
10oz SIRLOIN	28.00
8oz FILLET	29.00
20oz DRY AGED T-BONE	30.00

ADD TO YOUR STEAK:

• 1/2 char grilled lobster	15.00
• Roasted bone marrow, parsley & sea salt	4.00
• Pan fried duck egg	2.50

CHOOSE A SAUCE:

- cracked black pepper & whisky
- wild mushroom & truffle
- roquefort & shallot butter

pasta & salads

ALLOTMENT SALAD

baby beets, heritage tomatoes, olives, baby gem lettuce & basil leaves

- As it comes **VE** n/a / 13.00
- Char grilled chicken n/a / 17.00
- Char grilled prawns 18.50

SEAFOOD LINGUINI

tiger prawns, mussels, clams, calamari, tomato, parsley & chilli

DRESSED CORNISH CRAB

hand picked and served in its shell with tossed salad, mayo & hand cut fries

TOMATO & MOZZARELLA GNOCCHI **V**

tomato passata, spinach, parmesan

BAKED 'MAC N CHEESE'

rich cheese sauce, crisp panko crumb

- As it comes **V** n/a / 15.50
- Cornish crab 22.00

shellfish to share

TASTE SHELLFISH ON ICE

lobster, dressed Cornish crab, crevettes & prawns, clams, mussels, crab claws, cockles, shallot vinegar, mayonnaise

dessert plates

DAILY DESSERT SELECTION

please ask for a menu

HOT WAFFLES

roasted pineapple & coconut, orange blossom honey & vanilla ice cream, cointreau

BAKED ALASKA

clotted cream ice cream, seasonal berries, strawberry liquor, caramelised meringue

ICE CREAM SELECTION

selection of ice creams, tuile biscuits, raspberry crunch & crackle crystals

DARK CHOCOLATE BOMBE

honeycomb ice cream, red velvet sponge, roasted pineapple, salted chocolate caramel sauce

DAILY WEST COUNTRY CHEESE SELECTION

3 cheeses served with chutney, West Country biscuits, grapes & walnuts

ULTIMATE WEST COUNTRY CHEESE EXPERIENCE

7 local cheeses, chutney, West Country biscuits, grapes and walnuts