

# taste

BRASSERIE

a taste of the westcountry

*By Paul Leakey*

## whilst you wait

MARINATED OLIVES BREAD & DIP <b>V</b>	4.00
ROASTED PEPPERS & CHORIZO	4.00
PARMESAN & TRUFFLE POPCORN <b>V</b>	4.00

## small plates

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

## shellfish to share

CORNISH SHELLFISH PLATE	24.00 / 34.00
local crab, mussel & clams, crevettes & prawns, marinated shellfish, dipping sauces, crusty bread	

## comfort food

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

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## BRASSERIE

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

## side dishes 4.00

HAND CUT FRIES	4.00
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
CHAR GRILLED BOCADDON FARM VEAL CUTLET	26.95

### CHOOSE A SAUCE:

- cracked black pepper & whisky
- wild mushroom & truffle
- chilli chimichurri
- pan fried duck egg

## pasta & salads

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

## dessert plates

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