

taste

BRASSERIE

a taste of the westcountry

By Paul Leakey

whilst you wait

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

small plates

CARAMELISED FRENCH ONION SOUP Cornish Gouda sourdough croute	n/a / 9.50
ALLOTMENT SALAD roasted baby beetroot, heritage tomatoes, olives, buffalo mozzarella cheese, baby gem lettuce, basil leaves and pesto	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
HAM HOCK & BLACK PUDDING BUBBLE & SQUEAK smoked bacon and mustard hollandaise, poached duck egg	10.50
CHICKEN LIVER PARFAIT toasted sourdough and spiced ale chutney	n/a / 9.50
A BOWL OF MUSSELS cooked with cider cream & garlic	11.00
CAESAR SALAD sweet garlic, croutons, creamy garlic dressing, parmesan	n/a / 9.50

shellfish to share

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

PRIME HOME GROUND BURGER maple bacon, local cheese, pickles, mayo, salad, slaw, toasted bun, hand cut fries	n/a / 16.50
GRILLED HALLOUMI, PIQUELLO PEPPER & AVOCADO BURGER chipotle mayo, salad, slaw, hand cut fries	n/a / 13.50
LOCAL COD FILLET deep fried in beer batter, hand cut fries, mushy peas	n/a / 16.50

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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.

HARISSA SPICED RUMP OF LAMB crushed minted peas, harissa jus, salsa verde	20.00
ROASTED BREAST OF CHICKEN smoked paprika & rosemary, chorizo butter	n/a / 17.00
WEST COUNTRY ROASTED PORK BELLY cavolo nero, pancetta, shallots & garlic, gooseberry compote	n/a / 17.00
CORNISH LOBSTER char grilled or served cold with tossed salad	market price
ROASTED CORNISH HAKE STEAK cockles, confit leeks	20.00
'POSH' SCAMPI deep fried monkfish & tiger prawns, pea puree, nori aioli, confit tomato ketchup	20.00
MONKFISH CURRY spicy thai monkfish curry, baby spinach, jasmine rice	24.00

side dishes

HAND CUT FRIES cooked in beef dripping	4.00
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	
TOSSSED 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	26.00
10oz SIRLOIN	27.00
8oz FILLET	29.00
8oz FILLET & ½ ROASTED CORNISH LOBSTER	45.00
16oz FILLET to share, including your choice of 2 sides & 2 sauces	55.00

CHOOSE A SAUCE:

- cracked black pepper & whisky
- wild mushroom & truffle
- cafe de Paris butter
- pan fried duck egg

pasta & salads

CAESAR SALAD sweet garlic, croutons, creamy garlic dressing, parmesan	
• As it comes	n/a / 11.00
• Char grilled chicken	n/a / 16.50
• Char grilled prawns	17.50
DRESSED CORNISH CRAB hand picked and served in it's shell with tossed salad, mayo & hand cut fries	21.00
TOMATO & MOZZARELLA GNOCCHI tomato passata, spinach, parmesan	n/a / 12.50
BAKED 'MAC N CHEESE' rich cheese sauce, crisp panko crumb	
• As it comes	n/a / 12.50
• Cornish crab	20.00
• Cornish lobster	25.00

dessert plates

DAILY DESSERT SELECTION please ask for a menu	n/a / 9.50
HOT WAFFLES praline whipped cream, bananas, bourbon maple syrup	11.00
BAKED ALASKA clotted cream ice cream, seasonal berries, strawberry liquor, caramelised meringue	13.00
ICE CREAM SELECTION crushed mango, rum & raisin and clotted cream vanilla (other flavours available), tuille biscuits, raspberry crunch & crackle crystals	n/a / 9.50
ICED WHITE CHOCOLATE & MACADAMIA TIRAMISU SUNDAE	10.50
DAILY WEST COUNTRY CHEESE SELECTION 3 cheeses served with chutney, West Country biscuits, grapes & walnuts	n/a / 9.50
ULTIMATE WEST COUNTRY CHEESE EXPERIENCE 7 local cheeses, chutney, West Country biscuits, grapes and walnuts	18.50