

taste
of Cornwall

Cornish taster menu

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2 courses £38 | 3 courses £42

With a 125ml glass of Camel Valley Brut, Pint of Doom Bar or Healey's Soft Drink

Cornish taster menu

starters

KITTOWS BRAISED BRISKET & BLUE CHEESE CROQUETTE

Bone marrow jus, pickled red onion 498 kcal **G, E, D, M, SU**

CORNISH CRAB CAKE

Trewithen buttermilk, coriander oil, pickled fennel & chilli salad 195 kcal **G, E, CR, D**

ASPARAGUS CAESAR SALAD **VE GF**

Vegan plant-based hard cheese, black garlic vegan mayonnaise 512 kcal **SO**

mains

TRIO OF KITTOWS CORNISH SAUSAGES

Trewithen clotted cream potatoes, red wine & onion gravy,
savoy cabbage 984 kcal **G, D, C, E, SU**

LOCAL CORNISH FISH PIE **GF?**

Potato topped & glazed with Cornish Gouda, green beans, mange tout,
granary bread 871 kcal **G, F, D, C, SO**

PAN-FRIED CHICKEN BREAST

Cornish Blue cheese & garlic cream, Kittow's Hogs pudding patty,
buttered greens 739 kcal **G, D, E**

SAUTEED UDON NOODLES **VE**

Fermented vegetables, Cornish Chilli Company Hot Sauce,
crispy tofu, sesame oil 1147 kcal

desserts

CINNAMON BRIOCHE EGGY BREAD

Caramel compressed pineapple, Tarquin's Twin Fin Spiced Golden Rum
& raisin ice cream, caramel sauce 457 kcal **G, D, E, SO, SU**

WARM VEGAN BROWNIE **VE GF**

Warm plant-based chocolate sauce, raspberries,
Roskilly's Raspberry Ripple Vegan Ice Cream 429 kcal **SO**

ROSKILLY ICE CREAMS **V**

Various flavours 463 kcal **E, D, SO**

GF Gluten Free **V** Vegetarian **GF?** Can be Gluten Free (please ask) **VE** Vegan **VE?** Can be Vegan (please ask)

D DAIRY **G** GLUTEN **M** MUSTARD **E** EGG **MO** MOLLUSCS **CR** CRUSTACEAN **C** CELERY **N** NUTS **F** FISH **SU** SULPHUR DIOXIDE **S** SESAME **SO** SOYA **P** PEANUTS **L** LUPIN

Adults need around 2000 Kcal a day. Our dishes may contain traces of allergens. Please let us know if you have any allergens or special dietary requirements.

Whilst we do our utmost to accommodate our guests, we cannot guarantee any dish will be completely allergen free.