

DINNER

# MENU

## NIBBLES

|                                                 |    |
|-------------------------------------------------|----|
| SMOKED ALMONDS (V) (VG) (DF)                    | £4 |
| GORDAL OLIVES (DF) (NGCI) (V) (VG)              | £5 |
| SHARING WARM SOURDOUGH (DF*) (V)                | £7 |
| whipped butter                                  |    |
| SEEDED GLUTEN FREE ROLLS (NGCI) (V) (VG*) (DF*) | £4 |
| Trewithen butter                                |    |

## TO BEGIN

|                                                                                     |     |
|-------------------------------------------------------------------------------------|-----|
| SMOKED SALMON (NGCI)                                                                | £14 |
| celeriac rémoulade, capers, dill                                                    |     |
| SAUTEED MUSHROOMS ON TOAST (V) (VG*) (NGCI*) (DF*)                                  | £12 |
| wilted spinach, garlic cream sauce                                                  |     |
| POTTED BROWN SHRIMPS (NGCI*)                                                        | £14 |
| gentleman's relish, melba toast                                                     |     |
| CHILLI PRAWNS (NGCI*) (DF)                                                          | £15 |
| shelled tiger king prawns, chilli, garlic, lemon infused tomato sauce, crusty bread |     |
| TWICE BAKED CHEESE SOUFFLE (V)                                                      | £13 |
| soft blue cheese, leek and potato velouté                                           |     |
| BEETROOT & GOAT'S CHEESE (V) (NGCI)                                                 | £14 |
| pickled candy beets, whipped goat's cheese mousse, hazelnut dressing                |     |
| DUCK TERRINE                                                                        |     |
| smoked streaky bacon, pear confit, sourdough crisp                                  | £14 |
| SALT AND PEPPER SQUID (DF*)                                                         |     |
| wasabi mayonnaise and coriander                                                     | £13 |

## SIDES

|                                                   |    |
|---------------------------------------------------|----|
| HAND-CUT CHIPS (V) (VG) (DF) (NGCI*)              | £6 |
| FRIES (NGCI*) (DF) (VG*) (V*)                     | £5 |
| BUTTERED POMME PUREE (V) (NGCI*)                  | £6 |
| SEASONAL VEGETABLE SELECTION (NGCI*)(V)(VG*)(DF*) | £5 |
| HERB GLAZED NEW POTATOES (V) (VG*) (DF*) (NGCI*)  | £5 |

## FROM THE GRILL

|                                                                                                                         |     |
|-------------------------------------------------------------------------------------------------------------------------|-----|
| BRAISED BEEF CHEEK (NGCI*)                                                                                              | £29 |
| bubble 'n' squeak, celeriac purée, horseradish jus                                                                      |     |
| WAGYU STEAK BURGER (NGCI*)                                                                                              | £24 |
| Highland house farm steak, maple cured bacon, smoked cheddar, burger sauce, pickled cucumber relish, fries, onion rosti |     |
| COQ AU VIN (NGCI)                                                                                                       | £26 |
| dauphinoise potato, baby vegetables                                                                                     |     |
| WESTCOUNTRY VENISON LOIN                                                                                                | £32 |
| rosemary infused mash, braised red cabbage, cassoulet sauce                                                             |     |

## FROM THE BAY

|                                                                                                |     |
|------------------------------------------------------------------------------------------------|-----|
| BEER BATTERED DAY BOAT FISH (NGCI*) (DF*)                                                      | £20 |
| triple cooked chips, mint peas, cider vinegar salt, lemon                                      |     |
| STONE BASS                                                                                     | £29 |
| pan roasted fillet of stone bass, crispy beef shin tortellini, grilled leeks, bordelaise sauce |     |
| SALMON EN PAPILLOTE (NGCI)                                                                     | £28 |
| pocket baked salmon fillet, sorrel, steamed vegetables, lemon dressing                         |     |
| SMOKED HADDOCK FISHCAKE                                                                        | £19 |
| curried kedgeree, braised leeks                                                                |     |

## FROM THE OVEN

|                                                                                                 |     |
|-------------------------------------------------------------------------------------------------|-----|
| NDUJA PIZZA                                                                                     | £20 |
| San Marzano tomato, pepperoni, spicy pork nduja, mozzarella, drizzle of hot honey               |     |
| CHEESE STEAK PIZZA (NGCI*)                                                                      | £21 |
| ground beef steak, fire roasted peppers, garlic dressing, pink pickles, mozzarella, paprika oil |     |
| MUSHROOMS AND TRUFFLE PIZZA (NGCI*) (V)                                                         | £19 |
| white sauce, sauteed mushrooms, truffle paste, pine nuts, spinach                               |     |

## VEGETARIAN

|                                                                                                                       |     |
|-----------------------------------------------------------------------------------------------------------------------|-----|
| SUPERFOOD SALAD (NGCI) (V) (VG*)                                                                                      | £17 |
| pearl cous cous, chickpeas, blueberry, kale, dressed leaf, mixed nuts, grilled halloumi, apple cider vinegar dressing |     |
| RAVIOLI (V) (VG)                                                                                                      | £24 |
| beetroot, roasted shallot, vegan feta cheese, sticky fig relish                                                       |     |
| ORECHIETTE PASTA SHELLS (V) (DF*) (VG*)                                                                               | £22 |
| vine tomato, fire roasted red pepper and garlic sauce, shaved Parmesan                                                |     |

## DESSERTS

|                                                    |     |
|----------------------------------------------------|-----|
| PISTACHIO CREME BRULEE (NGCI) (V)                  | £13 |
| chocolate macarons                                 |     |
| DULCE CHOCOLATE DELICE (NGCI*)                     | £13 |
| lime confit, banana ice cream, caramelised bananas |     |
| PEAR AND ALMOND FRANGIPANE (V)                     | £12 |
| vanilla ice cream                                  |     |
| NUTTY DARK CHOCOLATE BROWNIE (NGCI*) (VG*)         | £12 |
| chocolate sauce                                    |     |
| BLACK FOREST GATEAU SUNDAE (V)                     | £13 |
| dark cherry, chocolate sponge, ice cream           |     |
| CHOCOLATE TEAR DROP                                | £13 |
| white chocolate parfait, stem ginger, passionfruit |     |
| DUO OF CORNISH CHEESE (V)                          | £13 |
| toasted saffron bun loaf, pear and saffron chutney |     |

Please advise the team of any intolerances or allergies. Whilst we will advise on dish ingredients, we cannot guarantee against traces or any cross contamination throughout the kitchen. We try and source as much produce as possible from the local area.

A discretionary 10% service charge will be applied to your bill.

(V) - Vegetarian, (V\*) - Vegetarian Option Available, (VG) - Vegan, (VG\*) - Vegan Option Available, (NGCI) - Non Gluten Containing Ingredient, (NGCI\*) - Non Gluten Containing Ingredient Option Available, (DF) - Dairy Free, (DF\*) - Dairy Free Option Available

BUDOCK  
— VEAN —  
HOTEL & SPA