

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

WHISKEY SMOKED SALMON (NGCI*) (DF*)	£14
chive cream cheese	
SAUTEED MUSHROOMS ON TOAST (V) (VG*) (NGCI*) (DF*)	£12
wilted spinach, garlic cream sauce	
SHELLFISH COCKTAIL (NGCI) (DF*)	£15
cold water prawn, crayfish, avocado, tomato concasse, Bloody Mary jelly	
CREAMY CORNISH CRAB CROQUETTE	£14
handpicked Cornish crab meat, cheese sauce, sriracha mayonnaise	
TWICE BAKED CHEESE SOUFFLE (V)	£13
soft blue cheese, leek and potato velouté	
BUFFALO MOZZARELLA SALAD (V) (NGCI)	£13
torn mozzarella, fresh peas, garden mint, lemon zest oil, black pepper	
PRESSED PORK AND GREEN PEPPERCORN TERRINE (NGCI)	£14
piccalilli, pickled root vegetables	
SALT AND PEPPER SQUID (DF*)	£13
wasabi mayonnaise and coriander	

SIDES

HAND-CUT CHIPS (V) (VG) (DF) (NGCI*)	£6
BUTTERED POMME PUREE (V) (NGCI*)	£6
HERITAGE TOMATO SALAD (NGCI*) (V) (VG*) (DF*)	£6
HERB GLAZED NEW POTATOES (V) (VG*) (DF*) (NGCI*)	£5

FROM THE GRILL

BRAISED SHIN OF BEEF (NGCI*)	£32
potato rosti, beef fat roasted crispy carrot, bone marrow horseradish jus	
WAGYU STEAK BURGER (NGCI*)	£24
Highland house farm steak, maple cured bacon, smoked cheddar, burger sauce, pickled cucumber relish, fries, onion rosti	
CONFIT DUCK	£27
roast duck leg, butter bean cassoulet, orange braised chicory, boudin blanc	
POULET COQ AU VIN (NGCI)	£26
dauphinoise potato, baby vegetables	

FROM THE BAY

STEAMED MUSSELS (NGCI*) (DF*)	£20
steamed Westcountry mussels with either; <i>spiced tomato sauce, Spanish chorizo, shallots, soft herbs</i> <i>or a classic mariniere sauce served with toasted sourdough</i>	
BEER BATTERED DAY BOAT FISH (NGCI*) (DF*)	£20
triple cooked chips, mint peas, cider vinegar salt, lemon	
SOLE A LA NORMANDE (NGCI)	£29
butter poached sole, oyster, clams, mussels, horseradish and cucumber sauce	
GRILLED SEABASS (NGCI)	£28
warm chunky tartar sauce, citrus dressed sea herbs	

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
quinoa, chickpeas, blueberry, kale, walnuts, crumbled feta cheese, wild rocket, apple cider vinegar dressing	
TORTELLONI (V)	£23
creamy Gorgonzola & poached pear filled pasta, saffron white wine sauce	
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	
TARTE AU CITRON (V)	£13
raspberry ripple ice cream	
CHOCOLATE TEAR DROP	£13
white chocolate parfait, strawberries & cream	
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