

**M a r i n a t e d O l i v e s 3 . 5 0 / 6 . 0 0**  
**W o b b l y C o t t a g e S o u r d o u g h 2 . 9 5**  
**F i s h B e i g n e t , L e m o n M a y o 4 . 5 0**

## **S T A R T E R S**

### **King Scallops 14.00**

Pan roasted scallops with carrot puree, pickled carrot ribbon and sea purslane

### **Seafood Chowder 13.00**

Smoked haddock, Atlantic hake and salmon with fresh dill

### **Cornish Mackerel 9.00**

Torched mackerel with a celeriac and brown crab remoulade, parsley oil

### **Tomato and Basil Soup 8.00**

Tomato and basil soup with sourdough croutons

### **Lyme Bay Mussels 13.00/ 20.00 Main Size**

Lyme Bay mussels steamed in a dill white wine cream

## **M A I N S**

### **Club House Fish and Chips 21.00**

Crispy battered hake fillet served with rustic cut chips, mushy minted peas, and tartare sauce

### **Roasted Cauliflower 18.00**

Roasted cauliflower with caramelised cauliflower puree, romesco sauce, salsa verde

### **Spiced Duck 28.00**

5 spiced duck breast served pink with butternut squash puree, braised kale and red wine sauce

### **Cornish Cod 29.00**

Seared cod, trout roe Beurre Blanc, sea vegetables, crispy skin

## **S I D E S all at 4.50**

**Rustic Cut Chips**

**Cornish New Potatoes with Caper Butter**

**Side of Buttered Vegetables**

**Tamarisk Farm Salad**

## **D E S S E R T S a l l a t 7 . 5 0**

### **Biscoff Cheesecake**

Biscoff cheesecake with chocolate ice cream

### **Chocolate Delice**

Chocolate delice with raspberry sorbet

### **Orange, Fig and Cinnamon Cheesecake**

Served with vanilla ice cream

### **Farmhouse Cheese**

**7.25 each / 12.00 for two**

Gruyere, Blue Stilton and West Country Mature Cheddar

All accompanied with crackers, chutney, grapes and celery

### **Selection of Homemade Ice Creams and Sorbets**

Ice creams: strawberry, vanilla, chocolate

Sorbets: lemon, lime and vodka, blood orange, raspberry

2.95 a scoop or 7.95 for 3 scoop

## SUNDAY ROAST MENU

2 courses for £20/3 course for £25

### S t a r t e r s

#### **Seafood Chowder**

Smoked haddock, Atlantic hake and salmon with fresh dill

#### **Tomato and Basil Soup**

Tomato and basil soup with sourdough croutons

#### **Lyme Bay Mussels**

Lyme Bay mussels steamed in a dill white wine cream

### M a i n s

#### **Slow Cooked Beef Top Side**

#### **Roast Pork Belly**

All served with roast potatoes, carrots, parsnips and braised red cabbage, savoy cabbage  
Yorkshire pudding and red wine gravy

#### **Pan Fried Cod**

Trout roe beurre Blanc, sea vegetables, crispy skin (£10 sur charge)

#### **Roasted Cauliflower**

Roasted cauliflower with caramelised cauliflower puree, romesco sauce, salsa verde

**For the desserts see our a la carte options!**

**For a cheese board we have £5 sur charge with the roast deal!**

### **WINE RECOMMENDATIONS FOR THE DAY!**

**2020 Joao Ramos, Vinho Verde, Louriero, Portugal, 7.25/27.00**

**2020 Terra de Ole, Picpoul de Pinet, Languedoc, France 7.75/33.00**

**2018 Icare Chardonnay, Cotes du Thongue, France 8.25/35.00**

**2020 La Source Gabriel Rose, Cotes de Provence 9.50/38.00**

**2018 Castlewood Classic Cuvee, Devon, England 13.00/69.00**

(Ideal with our fish dishes)

**2019 Puertas Antiguas, Shiraz, Chile 6.50/23.00**

**2020 La Muse de Cabestany, Pinot Noir, Pay D'Oc, France 7.50/29.00**

**2019 Chamuyo Malbec, Mendoza, Argentina 7.95/31.00**

**2020 Gitana de Rosu, Rara Neagra & Cabernet, Moldavia 9.75/39.00**

(Ideal with our meat options)

**75ml Glass of Pfeiffer Muscat, Rhuterglen, Australia 8.25**

(Ideal with our desserts)

### **C o c k t a i l o f t h e D a y 1 0 . 5 0**

#### **“ D a r k a n d S t o r m y ”**

S p i c e d d a r k r u m , l i m e j u i c e , g u m s y r u p , B r a d l e y ' s  
g i n g e r b e e r , d a s h o f A n g u s t u r a b i t t e r s

O r

**“ Q u e e n o f t h e C a s t l e ”**

Tossolini's Fragola wild strawberry liquor, with local NV Castlewood Nature Sparkling wine