

## **N I B B L E S**

**Marinated Olives 3.50/6.00**

**Whipped Cods Roe, Croutons 5.00**

**Wobbly Cottage Sourdough, Whipped Butter 2.95**

**Beetroot Hummus, Dukkha 5.00**

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

### **Roast Beetroot 9.00**

Whipped coats curd, roasted candy beetroot, bitter leaves, Dijon dressing and crunchy granola

### **Cornish Mackerel 8.00**

Butterflied and grilled mackerel with slow roasted Isle of Wight tomatoes, salsa verde and burnt lemon aioli

### **Cured Trout 10.00**

Cured trout with julienne apple, black garlic emulsion, coriander and chilli oil with sourdough cracker

### **Bouillabaisse 13.00**

Seafood soup with a bisque, tomato and saffron base with smoked salmon, Atlantic hake and smoked haddock finished with a crouton and garlic aioli

### **St Austell Mussels 13.00**

St Austell mussels steamed in a white wine and cream sauce

### **King Scallops 14.00**

Pan fried scallops with carrot puree, crispy kale, lemon gel and anchovy butter

## **M A I N S**

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

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

### **Homemade Gnocchi 16.00**

Pan fried gnocchi with mushroom puree, walnut pesto, dressed kale and Somerset pecorino cracker

### **Monkfish Bap 16.00**

Buttermilk fried monkfish tails in a toasted ciabatta roll with garlic aioli, pickled red onion, red cabbage slaw and lettuce served with mixed leaf salad

### **Cornish Cod 27.00**

Herb crusted cod fillet with kale puree, lemon butter sauce, sauteed brassicas

### **Whole Plaice 24.00**

Oven roasted plaice with brown crab sauce, shaved fennel and capers

### **Cornish Lobster 35.00/67.50**

Cornish lobster grilled in garlic butter with buttered greens, rustic cut chips and garlic aioli

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

**Rustic Cut Chips**

**Cornish New Potatoes, Chorizo**

**Fried Potato Terrine, Confit Garlic**

**Buttered Greens**

**Homegrown Mixed Leaf Salad**

**D E S S E R T S a l l a t 8 . 0 0**

**Chocolate Cremieux**

A dark chocolate Cremieux with chocolate soil, creme fraiche and meringue

**Buttermilk Panna Cotta**

Buttermilk panna cotta with caramelised white chocolate and macerated strawberries

**Lemon Posset**

Lemon posset with macerated raspberries and a shortbread biscuit

**Bread and Butter Pudding**

Bread and butter pudding with a hint of baileys served with custard

**Burnt Basque Cheesecake**

Burnt Basque cheesecake with pistachio brittle and Chantilly cream

**Petit Four 4.00**

Coffee fudge, dark chocolate truffle, salted chocolate honeycomb

**Farmhouse Cheese 12.00**

Somerset Brie, Devon blue and mature cheddar

All accompanied with crackers, homemade apple chutney, frozen grapes and celery

**Selection of Ice Creams and Sorbets**

Ice creams: strawberry, chocolate, vanilla

Sorbets: raspberry, mango, blood orange, lemon

2.95 a scoop or 7.95 for 3 scoops

**D E S S E R T W I N E**

**75ml Glass of – 2016, Immortelle Rivesaltes Grenat 11.00**

(Ideal with Chocolate)

**75ml Glass of – 2017 Eradus Stickey Mickey, New Zealand 7.25**

**75ml Glass of – 2017 Corney and Barrow Select Sauternes 7.25**

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

**75ml Glass of – 2016 Tokaji Aszu, Tokaj-Bene, Hungary 11.00**

(Ideal with fruit-based desserts and cheese)

**75 ml Glass of Crofts Fine Ruby Port 5.95**

**75 ml Glass of Warre's Otima 10-year-old Tawny Port 7.50**

**75ml Glass of Corney & Barrow's 20-year-old Tawny Port 9.75**

(Ideal with cheese)

**WINE RECOMMENDATIONS FOR THE DAY!**

**2022 Golden Tail Rose, Pay D'Oc, France 25.75 (1.75 going for charity)**

**2022 Joao Ramos, Vinho Verde, Loureiro, Portugal, 7.25/27.00**

**Le Petit Balthazar, Viognier Sauvignon Blanc, Languedoc, France 7.25/27.00**

**2018 Icare Chardonnay, Cotes du Thongue, France 8.75/35.00**

**2021 Shoreline, Lyme Bay Winery, Dorset, England 39.00**

**2021 Brouchard Les Manants, Petit Chablis, France 42.00**

**2021 Castlewood Artefact, Devon, England 44.00**

**2021 Castlewood Rose, Devon, England 42.50**

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

**2021 Rosu de Gitana, Rara Neagra & Cabernet Franc, Moldova 9.50/38.00**

