BRITISH BISTRO – DINNER MENU

Share

pork, jalapeno & cheese croquettes, olives, hummus, bread & dips 12

square focaccia, olive extra virgin oil, aged balsamic 6

starter

beetroot & carraway cured trout, horseradish, pickles 10

lobster and brown crab fritters, seaweed mayo 12

pan roasted pigeon breast, celeriac puree, beetroot & cherry terrine 10

buttermilk fried dart valley mushrooms, garlic & mushroom sauce 10 (ve opt. available)

smoked haddock chowder, potato, dill, trout dumplings 10

palate cleanser - Cornish dry gin & tonic sorbet 2

mains

braised beef short rib, tarragon carrots, creamy smoked mash & braising liquor 24

slow cooked pork belly, black pudding crumble, celeriac puree, celeriac remoulade 25

pan seared hake, pak choi, buttered mash & soy butter sauce 26

chestnut gnocchi, mushroom velouté, squash, dart valley mushrooms, parmesan 24 (ve)

smoked haddock chowder, potato, dill, trout dumplings 22

40 day aged sirloin steak 10oz, peppercorn sauce & truffle chip 40

sides

chips 6

truffle chips 7

new potatoes, garlic butter 5

winter greens with walnut butter 6

tenderstem broccoli, lemon dressing 7

Square Seafood Platter (2 courses – cold & hot)

platter for two, consisting of fresh Cornish seafood lobster, oysters, mussels, pollock, grilled tiger prawns, fresh prawns, scallops, octopus and gin and chalk stream cured trout served with hot truffle chips & house sauces £150

- pre order only minimum 48 hours'
- available on Friday & Saturday

pudding

apple terrine, cobnut crumble, blackberry sorbet10

chocolate mousse, cherry sorbet 10

homemade ice cream or sorbet (ask for flavours) 4.5

cornish cheese & house crackers & homemade chutney 11

A discretionary charge of 12.5% service change will be added to your bill