



## Before

**A slice of ciabatta, fresh Black Winter Truffles, extra virgin olive oil, Himalayan pink salt 5**  
Breaded pig's trotters with chilli mayo 7.5 Moroccan spiced lamb samosas, lime & coriander 7.5  
Mushroom & Parmesan croquettes 6 Jamon croquettes 6  
Extra portion of bread & garlic dip 4.5 Nocellara olives 4.5

## Starters

Black tiger prawns in tempura, spicy soy dressing 12.5  
Pan fried escalope of foie gras, toasted brioche, balsamic glaze 18.5  
Crispy duck salad, cucumber, spring onions, ginger soy vinaigrette 12.5  
Cornish mussels, coconut milk, ginger, coriander 12.5  
Roasted butternut squash salad, avocado, mozzarella, sun dried tomato vinaigrette, salted pecans 11 v  
Double baked cheese soufflé, mixed leaf, radish & sun dried tomato salad 10.5 v  
Mediterranean fish soup, croutons, garlic mayo, cheese 9.5  
Leek & broccoli soup, parsley oil 7.5

## Mains

Escalope of muntjac, creamed cabbage, port wine sauce, triple cooked chips 26.5  
Wild sea bass & brill, lime ginger butter sauce, crushed potatoes, pea purée 28.5  
Onglet of beef, red wine & shallot sauce, skinny chips 22.5  
Selection of Cornish fish, sun dried tomato risotto, spinach, white burgundy sauce 26.5  
Crispy pork belly, crackling, apple sauce, miso mayo, skinny chips 22  
Slow cooked oxtail in puff pastry, red Burgundy sauce, mash 24.5  
Home made pasta, spinach & wild mushroom sauce, Parmesan 15  
*with pan fried chicken 19*

## Sides 4.5 ea.

Skinny chips Crispy potato terrine & Emmental Mash Triple cooked chips  
Mixed leaf salad, radish, fennel, balsamic dressing Creamed sweetheart cabbage

**Purezza Water** - unlimited still or sparkling 1.5 pp

***Please let your server know if you have any dietary requirements***