

# THE CURIOUS KITCHEN

Executive Chef Marc Payne and the team have created a menu packed full of good, wholesome, delicious food. Their inspiration is based on many traditional kitchen skills, including pickling, smoking and curing, with an occasional modern twist on either the ingredients or the techniques to surprise and delight.

## SIGNATURE SERVES

Louis Roederer Brut Premier, France, NV 125ml	£12.25
Ayala Brut Majeur, France, NV 125ml	£9.75
Brockmans Signature G&T	£12
Aperol Spritz	£9.50

## NIBBLES & SMALL PLATES

Marinated Olives	£4.25	Crispy Goats Cheese	£5.50
Bread Board	£5	Nigella seeds, curry sauce	
Spanish olive oil, aged balsamic, homemade butter		Korean Style Fried Pork Belly	£5.50
Ham Hock Arancini	£5.50		
Smoked Cheddar, watercress			

## TO START

Homemade Soup Chef's garnish	£6.50	Gin, Sumac, Orange & Beetroot Cured Salmon	£8.95
Classic Caesar Salad	£7.75	Crème fraiche, pickled cucumber, lemon	
		Tempura Prawns	£9.25
		spring onion, chilli, dashi and miso sauce	

## FROM THE GRILL

Dry Aged Sirloin 226g	£27.50
Cornish sea salted triple cooked chips, confit tomato	
35 Day Aged Rib Eye on the Bone 400g	£35
Cornish sea salted triple cooked chips, confit tomato	
Hand Pressed Beef Burger	£17.50
Glazed bun, mustard pickle mayonnaise, Cornish salted fries	
Add smoked bacon	£18

## TO FOLLOW

Classic Caesar Salad	£13
Add Piri marinated chicken	£17.50
Indian Spiced Potato Cake	£18.95
Yuzu gel, charred chicory, Tamarind & onion marmalade, pickled fennel, compressed cucumber, tarragon yoghurt	
Roasted Butternut Squash, Mascarpone and Thyme Risotto	£18
Black truffle	
Pappardelle	£17.50
Roasted shallots, garlic, basil, pine nut, olive, lemon, Parmesan	
Add Piri marinated chicken	£20.95
Thwaites 'Original' Beer Battered Fish	£16.95
Cornish sea salted triple cooked chips, crushed peas, lemon, homemade tartar sauce	

## SAUCES

Au Poivre	
Devon Blue, melting	
Café de Paris butter	All £3.50



Join us on Friday and Saturdays for our Curious Tasting Menus where we've taken some of the best produce in season, some of our favourite dishes from past and present to create a menu that showcases some great dishes in one sitting.

£65pp

50p from our Thwaites 'Original' beer battered fish will go to our chosen charities.



## SIDES

Chef's Seasonal Vegetables	Cornish Sea Salted Triple Cooked Chips	Smoked Garlic Mashed Potato	All 4.50
Beer Battered Onion Rings	Chef's Seasonal Salad		

## TO FINISH

Ice Cream and Sorbet Selection	£7.25
Duck Egg Creme Brulee, Apple gel, Earl grey tea infused burnt apple sorbet, oat crumble	£8.50
Toasted hazelnut brownie, Chocolate cremeux, cherries, Kirsh, caramelised white chocolate	£9
Cheese Wedge, (ask for today's cheese), bread, chutney	£9.50
Petit Fours	£4.25

### ▼ EXPLORE BY THE POUR WITHOUT PULLING THE CORK

The Coravin™ System allows us to pour wine without disturbing the natural ageing process by keeping the cork in the bottle. Look out for the Coravin logo for wine and food pairings all served as a 125ml measure.

Allergen Information – we really want you to enjoy your meal with us – if you'd like information about ingredients in any dish, please ask and we'll happily provide it. (V) is suitable for vegetarians. Prices include VAT.

A discretionary 10% service charge is added to all bills. 100% of the service charge is shared amongst all of our team throughout the hotel.