

DINNER MENU

NIBBLES

SMOKED ALMONDS (V) (VG) (DF)	£4
NOCELARA OLIVES (DF) (NGCI) (V) (VG)	£5
SHARING WARM SOURDOUGH (DF*) whipped butter	£5
SEEDED GLUTEN FREE ROLLS (NGCI) (V) (VG*) (DF*) Trewithen butter	£5

TO BEGIN

BROWN CRAB TARTLET beurre noisette lobster bisque, sorrel	£14
OAK SMOKED SALMON (NGCI*) (DF*) lemon crème fraîche, pumpernickel bread	£12
SAUTEED MIXED MUSHROOMS ON TOAST (V) (VG*) (DF*) wilted spinach, garlic cream sauce	£12
CHICKEN LIVER TERRINE pink pickles, pear confit, toasted sourdough	£13
CREAM OF ROSCOFF ONION AND BAY SOUP (V) Comté en croûte	£12
TWICE BAKED BLUE MOON CHEESE SOUFFLE (V) walnut beurre blanc	£13
SMOKED PORK CHEEK polenta, bordelaise, garlic and herb crumb	£13
SALT AND PEPPER SQUID wasabi and lime mayonnaise and coriander	£13

SIDES

HANDCUT CHIPS (V) (VG) (DF) (NGCI*)	£5
GRILLED TENDERSTEM (V) (VG*) (DF*) (NGCI)	£5
TRUFFLE MASH POTATO (V) (NGCI*)	£5
HERB GLAZED NEW POTATOES (V) (VG*) (DF*) (NGCI)	£5
SEASONAL GREENS (V) (VG*) (DF*) (NGCI)	£4

FROM THE GRILL

DART'S FARM STEAK BURGER (NGCI*) pulled short rib of beef, sauerkraut, onion hash brown, smoked cheese, grilled brioche bun, fries, Béarnaise sauce	£22
TOURNEDOS ROSSINI (NGCI*) fillet of beef, truffle pomme purée, seasonal greens, chicken liver parfait, beef jus	£29
BUDOCK HERB CRUSTED BARNSELY CHOP (DF*) hasselback potatoes, grilled tenderstem, sauce Reform	£27
POULET BOURGUIGNON rosemary mashed potato, baby vegetables	£26

FROM THE BAY

BEER BATTERED DAY BOAT FISH (NGCI*) (DF*) chunky chips, peas, Budock Vean curry sauce, salt and vinegar scraps, lemon	£22
CORNISH CRAB AND PRAWN LINGUINE lobster butter emulsion	£23
SKATE WING AU POIVRE (NGCI*) green peppercorn and herb sauce, braised cabbage, steamed potatoes	£26
GRILLED WHOLE SOLE À LA MEUNIÈRE (NGCI*) (DF*) brown butter, capers, lemon	£28

FROM THE OVEN

MARGHERITA PIZZA (V) tomato, mozzarella, basil	£16
SALMON BIANCA PIZZA sliced smoked salmon, capers, dill, crème fraîche	£22
AMERICAN HOT PIZZA pepperoni, jalepenos, fire roasted peppers, tomato, mozzarella	£18

VEGETARIAN

THAI STYLE SWEET POTATO AND COCONUT CURRY (VG*) (V) (DF) (NGCI*) jasmine rice, coriander, lime	£22
ROASTED BEETROOT TORTELLONI (V) goat's cheese cream sauce, pesto dressing	£23
LINGUINE PASTA (VG*) (V) (DF*) courghetti, basil cream sauce, crispy kale, toasted pine nuts	£22

DESSERTS

PISTACHIO CREME BRULEE (NGCI) (V) chocolate macarons	£13
DULCE CHOCOLATE DELICE (NGCI*) lime confit, banana ice cream, caramelised bananas	£13
PEAR AND ALMOND FRANGIPANE (V) vanilla ice cream	£12
NUTTY DARK CHOCOLATE BROWNIE (NGCI*) (VG*) chocolate sauce	£12
TARTE AU CITRON (V) crème fraîche	£13
DUO OF CORNISH CHEESE (V) toasted saffron bun loaf, pear and saffron chutney	£13
PINEAPPLE UPSIDE-DOWN CAKE (V) coconut custard	£13

Please advise the team of any intolerances or allergies. Whilst we will advise on dish ingredients, we cannot guarantee against traces or any cross contamination throughout the kitchen. We try and source as much produce as possible from the local area.

A discretionary 10% service charge will be applied to your bill.

(V) - Vegetarian, (V*) - Vegetarian Option Available, (VG) - Vegan, (VG*) - Vegan Option Available, (NGCI) - Non Gluten Containing Ingredient, (NGCI*) - Non Gluten Containing Ingredient Option Available, (DF) - Dairy Free, (DF*) - Dairy Free Option Available

**BUDOCK
— VEAN —**
HOTEL & SPA