

DINNER MENU

NIBBLES

SMOKED ALMONDS (V) (VG) (DF)	£4
NOCERELLA OLIVES (DF) (NGCI) (V) (VG)	£5
SHARING WARM SOURDOUGH (DF*) whipped butter	£7
SEEDED GLUTEN FREE ROLLS (NGCI) (V) (VG*) (DF*) Trewithen butter	£5

TO BEGIN

BROWN CRAB TARTLET beurre noisette lobster bisque, sorrel	£15
WHISKY SMOKED SALMON (NGCI*) (DF*) chive cream cheese	£14
SAUTEED MUSHROOMS ON TOAST (V) (VG*) (DF*) wilted spinach, garlic cream sauce	£12
CHICKEN LIVER PATE pink pickles, pear confit, toasted sourdough	£13
CORNISH SEAFOOD MINISTRONE rarebit on toast	£16
TWICE BAKED CHEESE SOUFFLE (V) cauliflower and chive sauce	£13
PRESSED PORK AND GREEN PEPPERCORN TERRINE piccalilli, pickled root vegetables	£14
SALT AND PEPPER SQUID wasabi mayonnaise and coriander	£13

SIDES

HAND-CUT CHIPS (V) (VG) (DF) (NGCI*)	£5
BUTTERED GREEN BEANS (V) (VG*) (DF*) (NGCI)	£5
TRUFFLE MASHED 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, sauerkraut, onion hash brown, smoked cheese, fries, Béarnaise sauce	£22
TOURNEDOS ROSSINI (NGCI*) fillet of beef, truffle pomme purée, peas à la Française, chicken liver parfait, beef jus	£31
BRAISED NECK OF LAMB Budock garden wild garlic mashed potato, steamed asparagus	£27
POULET CHASSEUR potato gratin, baby vegetables	£26

FROM THE BAY

BEER BATTERED DAY BOAT FISH (NGCI*) (DF*) chunky chips, peas, salt and vinegar scraps, lemon	£22
CORNISH CRAB AND PRAWN LINGUINE lobster butter emulsion	£23
CHALK STREAM TROUT (NGCI*) smoked mussel and lemon velouté	£26
SEA BREAM BOUILLABAISSE (NGCI*) (DF*) saffron gnocchi	£26

FROM THE OVEN

QUATTRO FORMAGGIO PIZZA (V) Gorgonzola, Parmesan, mozzarella, smoked cheddar, pesto, pine nuts	£19
CAPRICCIOSA PIZZA vine tomato, artichoke, diced ham, mushrooms, olives, mozzarella	£22
AMERICAN HOT PIZZA pepperoni, jalepenos, fire roasted peppers, tomato, mozzarella	£20

VEGETARIAN

KATSU CRISPY MUSHROOM CURRY (VG*) (V) (DF) (NGCI*) daikon radish salad, wild rice	£22
ROASTED BEETROOT GNOCCHI (V) charred beets, goats cheese cream sauce	£23
LINGUINE PASTA (VG*) (V) (DF*) spring pea, asparagus tip, garlic cream sauce, crispy kale	£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
YOGHURT PANNA COTTA (V) blueberries, lemon, oat granola	£13
DUO OF CORNISH CHEESE (V) toasted saffron bun loaf, pear and saffron chutney	£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