

fletcher's

Aperitifs

Aperol Spritz £8.50

Negroni £9.00

Lillet, Mint and Elderflower Fizz £8.00

Non-Alcoholic Everleaf Spritz £7.00

Venetian Spritz £8.50

Snacks

Handcrafted bread served with homemade butter £5.00

Harlequin olives and parmesan £4.00

Beer battered anchovies served with tartar sauce £4.00

Black pudding scotch egg served with burnt apple puree £4.00

Starters

Mi-cuit chalk stream trout served with ponzu broth, wasabi yogurt, nori and fresh apple £9.00

Subject to availability

Hand dived Orkney Scallop served with celeriac and leek fondue, apple, truffle jus with compressed apple and chive £MP

'Cheese and Onion Pasty'

Davidstow Cheddar custard, slow cooked swede and potato, caramelised onion puree, puff pastry foam and salt cured egg £9.00

Whipped duck liver parfait served with hazelnut and sesame crumb, fermented plum and plum chutney with toasted brioche £9.00

Rabbit boudin served with prunes d'agen puree, pancetta jam, pickled mustard seeds, sage oil and French mustard sauce £9.00

Slow braised venison served with confit leek, truffle mash, puff pastry foam and parma ham £9.00

To Follow

Pan fried venison served with creamy mash, girolle mushrooms, celeriac puree and poached quince, apple and salsify £28.00

Pan fried Halibut served with crispy king prawn, creamy mash, crab tartlet, baby carrots carrot ketchup and shellfish bisque £MP

Dart's Farm 28 Day aged Fillet served with potato fondant, braised beef cigar, mushroom and black garlic puree with crispy shallot rings and red wine jus £37.00

Market fish served with thai green curried mussels, roasted crown prince squash puree with cod croquettes £25.00

Herb gnocchi served with slow cooked celeriac, blow torched salsify, mushroom puree, parmesan tuille, candied walnuts and vegetable consommé £18.00

Roasted Wood Pigeon served with beetroot puree, coco jus, creamy mash, celeriac fondants, charred corn and kale £24.00

Sides

Triple cooked chips £4.00

Tender stem broccoli £3.00

Creamy mash £3.50

Please advise waiting staff of any dietary requirements or food allergies, in order for the kitchen team to accommodate.

To Finish

Duck egg custard tart served with lemon curd, pistachio mousse, candied pistachios and isomalt
tuille and raspberry sorbet £9.00

'Passionfruit Double Decker'

Chocolate mousse served with passionfruit jelly, malt marsh mellow, white chocolate ice cream
with a passionfruit gel £9.00

Tonka bean pannacotta served with apple compote, apple sorbet and white chocolate £9.00

Sticky toffee pudding served with butter beer topped with banana foam, caramelised banana,
honeycomb and vanilla ice cream £9.00

Selection of cheeses served with quince, apple, celery, grapes, chutney and artisan crackers

3 Cheeses £12.00 5 cheeses £16.00

Port

Port Dow's Ruby 100ml £6.50

Port Dow's Tawny 100ml £6.75

Port Dow's LBV 100ml £7.50

Sherry

Bodegas Cesar Florido, Chipiona 100ml £7.50

Pedro Xemenez Hidalgo 100ml £8.50

Amontillado Sherry 100ml £9.60

Dessert Wine

Monbazillac Jour de Fruit 125ml £9.00

Domaine Valcros, Banyuls Rimage 125ml £9.90

Digestif

Espresso Martini £10.00

Old Fashioned £9.00

Selection of loose-leaf teas and coffees supplied by our local, Cornish Coffee £2.75
Cornish Breakfast - Red Berry - Green Tea & Peppermint - Vanilla Chai - Earl Grey