

fletcher's

Snacks

Award winning Jacka bakery bread served with homemade butter £5.50

Harlequin olives and parmesan £3.50

Beer battered anchovies served with curry emulsion £3.50

Black pudding scotch egg served with burnt apple puree £3.50

Starters

Hand dived king Orkney scallop served barbequed leeks, miso foam, thai green and celeriac puree,
scallop roe tuille with Vadouvan masala £MP

Whipped duck liver parfait served with gingerbread crumb, Monbazillac 2017, candied hazelnuts
with toasted brioche with butter £10.00

Slow roasted quail breast served with crispy leg, sweetcorn puree and satay sauce £9.00

Mi-cuit trout served with apple and yuzu, compressed apple, smoked eel with dill and nori £9.00

**Dishes available below for set menu price of 2 courses for £25.00 or 3 courses for £30.00
between 12:00 - 13:30 and 17:30 - 18:00**

Celeriac and parmesan soup served with chive oil, parmesan tuille and parmesan gougeres £7.00

Braised venison served with confit leek, truffle mash, cheese foam £9.00

Vegetarian option - Caramelised cauliflower haricot beans served with confit leeks, truffle mash
and cheese foam £8.00

Our game may contain shot, our fish may contain bones and our nuts certainly contain nuts!

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



To Follow

Pan fried lamb loin served with pea, broad bean and leek fricassee, English asparagus, creamy mash, stuffed morel mushroom with a lamb jus £29.00

Pan fried wild halibut served with crispy king prawn, creamy mash, baby leeks, cauliflower puree and shellfish bisque £MP

Dart's Farm 28 Day aged Fillet served with peppercorn and shallot bordelaise, potato terrine, braised beef, roasted shallot, mushroom ketchup with tarragon oil £38.00

Salt cured, pan fried cod served with mussel mouclade, roasted squash, spring onions with butternut squash puree, cod brandade £25.00

Creedy carver duck breast served with broccoli puree, duck ragu, potato fondant with sesame dressed purple sprouting broccoli £28.00

Wild garlic parmesan and ricotta raviolis served with chickpea panisse, asparagus pea and mint velouté, broccoli puree, fricassee finished with a roasted garlic oil £19.00

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Slow cooked teriyaki glazed pork belly served with pea puree, roasted grelot onion, confit pak choi

Artichoke and truffle risotto served with artichoke crisp, goats cheese and chive croquette with chive oil

Sides

Triple cooked chips £4.00

Creamy mash £3.50

Buttered sweetcorn and chorizo £4.00

Cornish Mids potatoes dressed in a chicken, cream and crispy potato skin reduction £4.50



To Finish

Lemon tart served with preserved elderflower meringue, tarragon granita £9.00

'Orange Double Decker'

Chocolate mousse served with orange jelly, malt marsh mellow, orange sorbet with a orange gel
£9.00

Vanilla mille-feuille served with coffee parfait, candied pecans, vanilla ice cream with blood orange
£9.00

Pistachio and olive oil cake served with poached rhubarb, sage and ginger curd with a lemon
thyme and rhubarb sorbet £9.00

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

3 Cheeses £12.00 5 cheeses £16.00

**Dishes available below for set menu price of 2 courses for £25.00 or 3 courses for £30.00
between 12:00 – 13:30 and 17:30 – 18:00**

Passionfruit parfait with a mango, pineapple and passionfruit salsa, mango foam and crispy
meringue £8.00

Rhubarb Jam frangipane tart served stem ginger custard and vanilla ice cream £8.00

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 available, supplied by our local, Cornish Coffee
Cornish Breakfast - Red Berry - Green Tea & Peppermint - Vanilla Chai - Earl Grey

