

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 £4.00

Black pudding scotch egg served with burnt apple puree £4.00

Starters

Hand dived king Orkney scallop served sweet potato fondant, brown shrimp and curry hollandaise, scallop roe tuille with lemon gel £MP

Whipped duck liver parfait served with gingerbread crumb, Monbazillac 2017, candied hazelnuts with toasted brioche with butter £9.50

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

Devon crab served with apple, yuzu and an eel velouté £9.00

Tomato tuile filled with goats cheese and coconut mousse, heritage tomato salad and rye cracker
£8.00

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

Roscoff onion soup served with chive oil, parmesan tuille and parmesan and truffle stuffed gougeres £8.00

Slow cooked and glazed ox cheek served with crispy shallots, celeriac remoulade in a crispy taco shell £9.00

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, lamb croquette £28.00

Dart's Farm 28 Day aged Sirloin served with carrot ketchup, roasted heritage carrots, bone marrow and herb crumb, braised beef tartlet and a tarragon and shallot salsa verde and bordelaise £32.00

8 hour brined monkfish served with white asparagus, Hen of the woods mushroom, monkfish boudin, dashi sauce, parsnip and miso puree £25.00

Herb and honey rolled pigeon served with broccoli puree, pigeon leg terrine, potato fondant with sesame dressed purple sprouting broccoli £23.00

Summer herb, lemon and parmesan ricotta raviolis served with chickpea panisse, asparagus pea and mint velouté, pea puree, fricassee finished with a roasted garlic oil £18.00

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

Slow cooked teriyaki glazed pork belly served with apple puree, pickled apples, buttered hispi cabbage, crispy black pudding and pork crackling

Line caught wild seabass served with mussel mouclade and saffron risotto, brown shrimp and crispy onion £20.00

Sides

Triple cooked chips £3.00

Creamy mash £3.00

Buttered sweetcorn and chorizo £3.00



To Finish

Raspberry and elderflower mousse served with raspberry sorbet and white chocolate malt crumb
£8.00

'Orange Double Decker'

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

Apple mille-feuille served with apple gel, apple terrine with rose cream, caramelised fennel seed
and fennel seed ice cream £8.00

Honey cake served with honey sauce, baked custard, strawberry gel and strawberry mousse with a
toasted yeast and malt ice cream £8.00

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

Vanilla and yogurt pannacotta served with apple sorbet and fresh strawberries £8.00

Lemon tart served with preserved elderflower meringue, rhubarb granita £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 75ml £6.00

Domaine Valcros, Banyuls Rimage 75ml £6.60

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

