
chateau de hautville	poire granit by eric bordelet an incredible "grand cru" pear cider from a single 300 year old tree	£9
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starters

tartare of fallow deer	smoked portobello ~ bbq sourdough ~ gherkins ~ radish	£11
cornish duck	soft herb pasta ragu ~ fettle ~ roast almonds	£12
smoked haddock	vichyssoise ~ yolk ~ charles macleod black pudding	£10
goose and pickles	goose liver parfait ~ toasted clotted cream brioche	£12
blow torched mackerel	celeriac remoulade ~ parma ham ~ cucumber	£11

mains

cornish sea bream	winter truffle ~ artichoke ~ chick weed ~ pedro ximenez	£25
cornish cod	raisin yoghurt ~ cod bubble ~ cauliflowers ~ curry oil	£24
galloway chateaubriand	ox cheek ~ grilled leek ~ horseradish ~ crispy oyster	£30
cornish saddle back pork	buttered turnips ~ crackling ~ scallop ~ cider apple	£26
herdwick hoggett	potato pastilla ~ sweetbreads ~ beetroot ~ salsa verde	£25

taster of british cheese	a small taster of our cheeses before or after dessert	£7
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desserts

malt espresso	crème brûlée ~ cinnamon sugar doughnuts	£9
banana	dark chocolate slice ~ peanut ~ passionfruit sorbet	£9
pineapple	set natural yoghurt ~ salt and pepper shortbread ~ tarragon	£9
chocolate 'cake'	pistachio ~ caramac ~ dark chocolate sorbet	£9
a trip to the fairground	'great british menu 2011' (for two)	£21
british cheese	six cheeses ~ biscuits ~ truffle honey	£14
