

Dinner Menu

Nibbles

- House breads, caramelised shallot butter, pork crumb 9.50 - Gordal olives, confit garlic, lemon 8.00
- Charred Padron peppers, hummus 7.50 - Grilled chorizo, piquillo red pepper 9.50
- Taramasalata, dill pickled cucumber, toasted sourdough 8.25
- Smoked ham and Davidstow cheddar croquettes, black pepper mayonnaise 10.95

Small plates

- Woodland mushroom soup, whipped crème fraiche, wild garlic, house breads 9.75
- Heritage beetroot, blue cheese and candied walnut salad 11.95
- Italian fennel and chilli pork ragù, mafaldine, aged parmesan, sourdough pangrattato 13.95
- Duck liver Pâté, candied hazelnut, toasted clotted cream brioche, shallot and orange chutney 12.95
- Arancini al pomodoro, sun ripened tomato, buffalo mozzarella, lemon and garlic aioli 11.25
- Raviolo of oak smoked haddock, spring leek velouté, wild garlic, aged parmesan 14.95
- Burratina, wild garlic pesto, Isle of White tomato, aged parmesan, toasted sourdough 12.95
- Ham hock scotch egg, traditional piccalilli 11.95

Main course

- Slow braised ox cheek, buttered spinach, roasted shiitake mushroom, mash, beef gravy 32.50
- Spring pea risotto, Wye valley asparagus, crispy hen egg, sourdough pangrattato, leaf salad 23.50
- Poached and roasted lamb belly, whipped ricotta, seeded dukka, broad beans, bulgur wheat 25.00
- Ale battered fillet of day boat Cornish haddock, chips, mushy peas, tartare sauce 22.50
- The Cornish chicken curry, braised rice, heritage tomato and cucumber yoghurt, toasted almonds 24.95
- Steak burger, pulled pork, cheddar, seeded clotted cream brioche, red pepper and chilli relish, chips 22.50
- Roasted tail of monkfish, vegetable fricassée, grilled king prawns, lemongrass and ginger sauce 34.95
- Roasted breast of corn-fed chicken, Wye valley asparagus, pink fir potatoes, chicken butter sauce 29.50
- Roasted saddleback pork chop, harissa butter, spring cabbage, tahini yoghurt, sunflower seed dressing 29.95
- 28-day dry-aged 6oz fillet of moorland beef, truffle butter, chips, tarragon béarnaise 41.95

Sides 5.95 each

- Blue cheese sauce - Pepper sauce - Tarragon béarnaise - Red wine jus
- Mashed potato - Crispy pink fir potatoes, chimichurri - Onion rings
- House chips - Roasted garlic and cumin flatbreads - Spring leaf salad, aged parmesan
- Steamed spring cabbage, walnut vinaigrette - Braised red cabbage

Due to food being cooked to order there may be a short wait during busy periods
Please make staff aware of any allergies you may have - Vegan menu available on request
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