

SAMPLE

Lunch Menu

Nibbles

House breads, caramelised shallot butter, pork crumb 9.50 - Nocellara olives 5.50
Grilled chorizo, hummus 7.50 - Taramasalata, dill pickled cucumber, toasted sourdough 8.25

To start

Roscoff onion soup, four cheese tortellini, house breads 8.95
Woodland mushroom and truffle arancini, aged parmesan, chive mayonnaise 10.50
Heritage beetroot, blue cheese and candied walnut salad 9.50
Raviolo of Westcountry game, savoury shallots, aged parmesan, game jus 11.50
Oak smoked haddock omelette, aged parmesan, chives 11.25
Pentillie pheasant scotch egg, traditional piccalilli 9.25
Duck liver pâté, candied hazelnut, shallot and orange chutney, miso and oat glazed toasted brioche 10.50
Salad of burrata, coppa ham, pickled pear, grape, cashew, toasted sourdough 11.50

Main course

Slow braised ox cheek, buttered spinach, roasted shiitake mushroom, mash, beef gravy 31.50
Winter vegetable tart, aged Davidstow cheddar, soft poached egg, hollandaise, bitter leaf salad 21.50
Roasted belly and loin of lamb, spiced hazelnut, lamb fat carrots, lamb gravy 32.50
Steak burger, pulled pork, seeded clotted cream brioche, cheese, gherkin, chilli chutney, chips 19.95
Grilled fillet of wild sea bass, St Austell bay mussels, white wine sauce, caviar, dill 29.50
Ale battered fillet of day boat haddock, chips, mushy peas, tartare sauce 21.95
Orecchiette, sautéed shimeji and cavolo nero, sunflower seeds, pickled shiitake 19.85
The Cornish chicken curry, braised rice, cucumber yoghurt, flatbread, toasted almonds 23.50
Roasted saddleback pork chop, café de Paris butter, chips, Bramley apple, pork gravy 29.95
6oz fillet of moorland beef, roasted garlic and bonemarrow butter, chips, green peppercorn jus 38.95
The Cornish Ploughman's – scotch egg, Coppa ham, Cashel blue, house bread, winter salad 24.50
(for two to share)

Sides 5.95 each

Red wine jus - Blue cheese sauce - Pepper sauce - Tarragon bearnaise
House chips - Mashed potato - Buttered Cornish new potatoes, capers and parsley
Cavolo nero, garlic and parsley butter - Roasted hispi cabbage, walnut dressing
Onion rings - Winter salad, aged parmesan

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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