

Lunch Menu

Nibbles

House breads, whipped butter, pork crumb 8.50 - Nocellara olives 5.50 - Grilled chorizo, hummus 6.25
Buttermilk king prawns, smoked paprika mayonnaise 8.95 - Teriyaki chicken wings, peanuts, sesame 6.25

To start

Cauliflower soup, crème fraîche, aged parmesan, house breads 7.50
Heritage beetroot, blue cheese and candied walnut salad 8.50
Burrata salad, roasted crown prince squash, sage, pine nuts, toasted sourdough 9.50
Pheasant scotch egg, blue cheese, beer pickled onion 9.25
Brixham crab raviolo, confit orange, roasted shellfish bisque 12.95
Oak smoked haddock arancini, chive mayonnaise 8.50
Duck liver pâté, shallot chutney, candied hazelnuts, toasted brioche 8.50

Main course

The Cornish chicken curry, braised rice, cucumber yoghurt, flat bread, toasted almonds 19.50
Slow braised ox cheek, beef fat carrot, crisp shallot, mash, parsley 24.50
The Cornish ale battered fish and chips, mashed peas, tartar sauce 16.95
Roasted fillet of Newlyn cod, cep puree, brown shrimp, parsley, pickled shimeji mushroom 29.50
Rare breed pork chop, café de Paris butter, hispi cabbage, Bramley apple, walnuts 24.50
Steak burger, pulled pork, seeded clotted cream brioche, gherkin, chilli chutney, chips, cheese 16.95
Poached and roasted lamb belly, roasted saddle, shallot, whipped feta, lamb gravy 28.50#
The Cornish homity pie, confit leek, autumn truffle, soft poached egg, hollandaise 18.50
Grilled fillet of sea bream, St Austell bay mussels, coconut, lemongrass, ginger 26.50
6oz fillet of Moorland beef, herb butter, chips, bearnaise 28.50
The Cornish Ploughman's - scotch egg, smoked ham, Cashel blue cheese, baby gem
(for two to share) 22.50

Sides 4.95 each

Red wine jus - Blue cheese sauce - Pepper sauce
House chips - Sautéed potatoes - Mashed potato - Onion rings - Baby gem salad, aged parmesan
Seasonal greens, garlic and parsley butter - Braised red cabbage - Roasted sprouts, hazelnut, beurre noisette

Puddings

Raspberry trifle, raspberry sorbet 9.50
Sticky toffee pudding, butterscotch sauce, caramelised banana, banoffee ice cream 8.50
Dark chocolate and salted caramel delice, peanut brittle, milk sorbet 9.50
Cashel blue cheese, treacle tart, walnut, apple 12.50
Mango soufflé, pineapple compote, hazelnut, coconut sorbet, clotted cream 11.50
(please note the soufflé will take 15 minutes to bake)

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

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