

Sunday Lunch

Nibbles

House breads, caramelised shallot butter, pork crumb 9.50 - Nocellara olives 5.50
Taramasalata, dill pickled cucumber, toasted sourdough 8.25
Charred Padron peppers, hummus 7.50 - Grilled chorizo, piquillo red pepper 9.50
Fishcakes, satay mayonnaise, lime 10.95

Small plates

Cauliflower soup, whipped crème fraiche, toasted sourdough rarebit 9.75
Raviolo of oak smoked haddock, spring leek velouté, wild garlic, aged parmesan 14.95
Italian fennel and chilli pork ragù, mafaldine, aged parmesan, sourdough pangrattato 13.95
Heritage beetroot, blue cheese and candied walnut salad 10.50
Burrata, blood orange vinaigrette, radicchio, aged parmesan and sourdough crumb 13.95
Hand dived Orkney scallop, roasted shellfish bisque, carrot, cavolo nero 9.95 (each)
Arancini al pomodoro, sun ripened tomato, buffalo mozzarella, lemon and garlic aioli 11.25
Ham hock scotch egg, traditional piccalilli 11.95

Main course

Roast sirloin and brisket of beef, horseradish, Yorkshire pudding 27.95
Roast best end of saddleback pork, maple smoked belly, apple sauce, crackling 23.95
Roasted Cornish cauliflower, walnut vinaigrette, chives 22.50
(Today's roasts served with roast potatoes and seasonal vegetables)
Roasted red pepper and smoked almond tart, manchego, soft poached egg, hollandaise, spring leaf salad 22.50
Ale battered fillet of day boat haddock, chips, mushy peas, tartare sauce 21.95
Steak burger, pulled pork, cheddar, seeded clotted cream brioche, red pepper, chilli relish, chips 22.50
Slow braised ox cheek, buttered spinach, roasted shiitake mushroom, mash, beef gravy 32.50
Baked fillet of Newlyn hake, vegetable fricassée, grilled king prawns, lemongrass and ginger sauce 34.95

Sides 5.95 each

Blue cheese sauce - Pepper sauce - Tarragon béarnaise - Red wine jus
Mashed potato - Crispy pink fir potatoes, wild garlic
House chips - Roasted garlic and cumin flatbreads - Onion rings
Spring leaf salad, aged parmesan - Steamed greens, ponzu dressing

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
The Cornish Arms, 15 West Street, Tavistock, Devon PL19 8AN
Tel: 01822 612145 Email: info@thecornisharmstavistock.co.uk Web: www.thecornisharmstavistock.co.uk