

Dinner Menu

Nibbles

House breads, whipped butter, pork crumb 8.50 - Nocellara olives 5.50 - Grilled chorizo, hummus 6.25 -
Fishcakes, satay mayonnaise 6.25 - Teriyaki chicken wings, peanut, sesame 6.25

To start

Tomato soup, crème fraiche, aged parmesan, house breads 6.50
Heritage beetroot, blue cheese and candied walnut salad 8.50
Ham hock scotch egg, blue cheese, beer pickled onion 8.50
Duck liver pate, shallot chutney, candied hazelnuts, toasted brioche 7.95
Wood mushroom and truffle arancini, chive mayonnaise 7.50
Garlic king prawns on toast, smoked paprika mayonnaise 10.50

Main course

Slow braised ox cheek, beef fat carrot, crisp shallot, mash, parsley emulsion 21.50
Steak burger, pulled pork, gherkin, chilli chutney, chips, cheese 16.50
Roasted fillet of Loch Duart salmon, vinaigrette of native lobster, seaweed bearnaise, chips 24.50
New season asparagus and Davidstow cheddar tart, soft poached egg, hollandaise 18.50
Rare breed pork chop, café de Paris butter, hispi cabbage, Bramley apple, walnuts 22.50
Fillet of day boat turbot, Padstow crab, spring peas, asparagus, chive butter sauce 26.50
The Cornish chicken curry, braised rice, cucumber yoghurt, flat bread £19.50
Roast breast of Sladesdown duck, spring vegetables, clotted cream risotto, hazelnut, duck gravy 26.50
Poached and roasted lamb belly, spiced aubergine, broad bean, whipped feta, lamb gravy 21.50
The Cornish ale battered fish and chips, mashed peas, tartar sauce 16.50
6oz fillet of moorland beef, herb butter, chips, bearnaise sauce 27.50

Sides 4.95 each

Baby gem salad, aged parmesan - Onion rings - Blue cheese sauce - Pepper sauce -
House chips - Sautéed potatoes - Mashed potato - Spiced couscous

Puddings

Raspberry trifle, raspberry sorbet 8.50
Sticky toffee pudding, butterscotch sauce, caramelised banana, banoffee ice cream 8.50
Dark chocolate delice, salt caramel ice cream 8.50
Cropwell bishop blue cheese, treacle tart, walnut, apple 11.50
Apple and pear soufflé, hazelnut, white chocolate ice cream, clotted cream 10.50
(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

The Cornish Arms, 15 West Street, Tavistock, Devon PL19 8AN

Tel: 01822 612145 Email: info@thecornisharmstavistock.co.uk

Web: www.thecornisharmstavistock.co.uk