

# Dinner 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  
Oak smoked haddock arancini, chive mayonnaise 8.50  
Pheasant scotch egg, blue cheese, beer pickled onion 9.25  
Duck liver pâté, shallot chutney, candied hazelnuts, toasted brioche 8.50

## Main course

Steamed steak & ale suet pudding, mash, horseradish cream 22.50  
Roasted fillet of Newlyn cod, cep puree, brown shrimp, parsley, pickled shimeji mushroom £29.50  
Slow braised ox cheek, beef fat carrot, crisp shallot, mash, parsley 24.50  
The Cornish chicken curry, braised rice, cucumber yoghurt, flat bread, toasted almonds 19.50  
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  
Grilled fillet of sea bream, St Austell bay mussels, coconut, lemongrass, ginger 26.50  
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  
6oz fillet of Moorland beef, herb butter, chips, bearnaise 28.50

## 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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