

# Lunch Menu

## Nibbles

House breads, whipped butter, pork crumb 7.50

Nocellara olives 4.50

Grilled chorizo, hummus 6.25

Teriyaki chicken wings, sesame, peanuts 6.25

## To start

Roasted tomato soup, crème fraiche, house breads 6.50

Heritage beetroot, blue cheese and candied walnut salad 7.50

Ham hock scotch egg, blue cheese, beer pickled onion 7.95

Salad of burrata, English tomatoes, basil, sourdough 8.50

Hand dived Orkney scallop, celeriac, apple, summer truffle 12.95

Duck liver pate, shallot chutney, candied hazelnuts, toasted brioche 7.25

Braised beef short rib and truffle arancini, chive mayonnaise 7.50

Garlic king prawns on toast, smoked paprika mayonnaise 9.50

## Main course

Slow braised ox cheek, roasted shallot, mash, parsley emulsion 19.50

Steak burger, pulled pork, gherkin, chilli chutney, chips 14.00 with cheese 15.50

Provencal vegetable and feta tart, soft poached egg, hollandaise, summer salad 17.50

The Cornish chicken curry, toasted almonds, braised rice, cucumber yoghurt, flatbread 17.95

Rare breed pork chop, café de Paris butter, buttered hispi cabbage, walnut, Bramley apple 22.50

Poached and roasted lamb belly, spiced aubergine puree, couscous, whipped feta 19.50

10oz sirloin of moorland beef, herb butter, chips, bearnaise sauce 29.50

Fillet of line caught sea bream, potted lobster, shellfish bisque 23.50

Roasted breast of Sladesdown duck, confit leg raviolo, chargrilled carrot, hazelnut duck gravy 23.50

The Cornish ale battered fish and chips, mashed peas, tartar sauce 16.50

## Sandwiches

Served in a brioche bun with hand cut chips OR seasonal leaf salad 10.95 each

Hot smoked ham, pineapple chutney, fried hens egg

Haddock goujons, tartar sauce, dill pickles

## Sides 3.95 each

Seasonal leaf salad - Onion rings - Blue cheese sauce - Pepper sauce - Braised red cabbage -

Hand cut chips - Sautéed potatoes - Mashed potato - Green beans, feta & mint

## Puddings

New season raspberry trifle, raspberry sorbet 7.50

Sticky toffee pudding, butterscotch sauce, caramelised banana, banoffee ice cream 7.50

Dark chocolate delice, salt caramel ice cream 7.00

Tamar valley strawberry and vanilla cheesecake, strawberry sorbet 7.50

**Cornish cheese course** - Cashel blue, walnut tart, apple 9.50

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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