

# Dinner 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

Haddock goujons, paprika mayo, lime 6.25

## To start

Roasted tomato soup, crème fraiche, house breads 6.50

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

Heritage beetroot, blue cheese and candied walnut salad 7.50

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

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

Salad of burrata, English tomatoes, basil, sourdough 8.50

Braised beef short rib and truffle arancini, chive mayonnaise 7.50

Garlic king prawns on toast, smoked paprika mayonnaise 9.50

Korean sticky pork ribs, sesame, coriander, lime 7.50

## Main course

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

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

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

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

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

Baked fillet of day boat cod, St Austell bay mussels, saffron butter sauce 23.50

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

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

Fillet of line caught sea bream, potted lobster, shellfish bisque 24.50

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

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

## Sides 3.95 each

Seasonal leaf salad - Hand cut chips - Sautéed potatoes - Buttered chantenay carrots & hispi cabbage -

Mashed potato - Green beans, feta & mint - Braised red cabbage - Onion rings -

Blue cheese sauce - Pepper sauce

## 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 7.50

Tamar valley strawberry and vanilla cheesecake, strawberry sorbet 7.50

**The Cornish cheese course** - Cashel Blue, walnut tart, apple 10.50

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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