

Sunday Lunch

Nibbles

House breads, whipped butter, pork crumb 8.50 - Nocellara olives 5.50 - Grilled chorizo, hummus 6.25 - Shepard's pie croquettes, mustard mayonnaise 6.25 - Teriyaki chicken wings, peanut, sesame 6.25

To start

Cauliflower 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

Burrata salad, basil pesto, roasted pine nuts, aged parmesan, toasted sourdough 9.50

Woodland mushroom and truffle arancini, chive mayonnaise 8.50

Garlic king prawns on toast, smoked paprika mayonnaise 10.50

Hand dived Orkney scallop, Padstow crab raviolo, confit orange, roasted shellfish bisque 14.95

Main course

Roast sirloin and brisket of beef, horseradish, Yorkshire pudding 19.95

(Today's roast served with roast potatoes and seasonal vegetables)

Slow braised ox cheek, beef fat carrot, crisp shallot, mash, parsley emulsion 23.50

Steak burger, pulled pork, seeded clotted cream brioche, gherkin, chilli chutney, chips, cheese 16.50

Provencal vegetable and feta tart, spiced aubergine, soft poached egg, hollandaise 18.50

Fillet of day boat Cornish plaice, native lobster, summer peas, courgette, chive butter sauce 27.50

Rare breed pork chop, café de Paris butter, hispi cabbage, Bramley apple, walnuts 23.50

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

Poached and roasted lamb belly, spiced aubergine, broad beans, whipped feta, lamb gravy 21.50

The Cornish Ploughman's - scotch egg, smoked ham, Cashel blue cheese, baby gem

(for two to share) 22.50

Sides 4.95 each

Baby gem salad, aged parmesan - Onion rings - Blue cheese sauce - Pepper sauce -

House chips - Sautéed potatoes - Mashed potato - Braised red cabbage - Buttered carrots and hispi cabbage

Puddings

Raspberry trifle, raspberry sorbet 8.50

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 11.50

Mango soufflé, pineapple compote, hazelnut, coconut sorbet, 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