

December 2020

(SAMPLE MENU)

Nibbles

House breads, whipped butter, pork crumb 7.50 - Nocellara olives 4.50 - Grilled chorizo, hummus 6.25
Shepherd's pie croquettes, mustard mayonnaise 6.25 - Teriyaki chicken wings, peanut, sesame 6.25-
Fishcakes, satay mayonnaise £6.25

Small plates

Cauliflower soup, crème fraiche, parmesan, house breads 6.50
Heritage beetroot, blue cheese and candied walnut salad 7.50
Pheasant scotch egg, blue cheese, beer pickled onion 7.95
Duck liver paté, shallot chutney, candied hazelnuts, toasted brioche 7.25
Wood mushroom and truffle arancini, chive mayonnaise 7.50
Garlic king prawns on toast, smoked paprika mayonnaise 9.50
Oak smoked haddock omelette, hollandaise, chive 8.50

Large plates

Seared loin of venison, game pie, potato terrine, parsnip, juniper £26.50
Line caught sea bream, buttered spinach, mushroom butter sauce 24.50
Steak burger, pulled pork, gherkin, chilli chutney, chips 14.00 with cheese 15.50
The Cornish chicken curry, braised rice, flatbread, cucumber yoghurt, almonds 17.95
Davidstow mature cheddar and leek tart, soft poached egg, hollandaise, winter salad 17.50
Poached and roasted lamb belly, devilled kidney, shallot, tarragon, lamb gravy 19.50
Rare breed pork chop, café de Paris butter, hispi cabbage, walnut, Bramley apple 22.50
Slow braised ox cheek, beef fat carrot, crisp shallot, mash, parsley emulsion 19.50
The Cornish ale battered fish and chips, mashed peas, tartar sauce 16.50
6oz Fillet of Moorland beef, herb butter, chips, béarnaise 26.50
The Cornish Ploughman's - scotch egg, smoked ham, Cashel blue cheese, baby gem (*for two to share*) 22.00

Sides 3.95 each

Seasonal leaf salad - Blue cheese sauce - Pepper sauce - Braised red cabbage
House chips - Sautéed potatoes - Mashed potato - Green beans, feta & mint

Puddings

New season rhubarb trifle, rhubarb sorbet 7.50
Sticky toffee pudding, butterscotch sauce, caramelised banana, banoffee ice cream 7.50
Dark chocolate delice, salt caramel ice cream 7.50
Cashel blue cheese, treacle tart, walnut and apple 10.50
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

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