



RESTORMEL KITCHEN



APERITIF

Cornish Negroni — 10.5

Restormel Kitchen Gin, Knightor Rosso Vermouth & Koneva Aperitivo

Croft Spritz — 9.5

Fino Sherry, Sparkling Elderflower, Lime & Mint served over ice

Olives — 5

Mixed olives with chilli & garlic

Root Veg Bhajis — 8

Lightly spiced, cucumber yogurt

STARTER

Roast Cauliflower Soup £8

Herb oil & Coriander

Squash & Sage Arancini £10

Paprika Mayonnaise, Parmesan & Lemon

Bream Fillet £13

Pea Cream, Caper & Cucumber Butter & Herb Croutons

Hogs Pudding Bon Bon £12

Wholegrain Mustard Kohlrabi, Apple Ketchup & Red Wine Sauce

Warm Celeriac Salad— 10

Goats Cheese, Beetroot & Fig

MAIN COURSE

Kittows Belly Pork - 24

Slow Cooked Belly Pork in a Miso Fragrant Broth with Sticky Rice

Pan Fried Hake Fillet - 24

Herb Mash, Butter Beans & Peppercorn Butter Sauce

Celeriac & Parsnip Risotto - 19

Pickled Kohlrabi, Lemon & Cream Cheese

Venison Loin - 28

Parsnip Purée, Cavolo Nero, Parmesan Crisp & Blueberry Red Wine Sauce

Battered Haddock — 20

Chunky chips, caper garlic mayo & pea puree

Mini Potato Rostis — 18

Spinach & Wild Mushroom Cream & Smoked Cheddar

SIDE DISHES £5

Dauphinoise
Green Veg Medley

Chunky Chips
Rosemary Fries



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DIGESTIF

Pedro Ximenez 50ml — £7

Rich flavour of raisins with overtones of coffee and cacao.

Guest 12 Year Old Whiskey 50ml — £7.5

Please speak to a member of staff about the guest whiskey.

Guest Dessert Wine — £7

Please speak to your server about the current dessert wine

Torres Spanish Brandy — £7.5

10 years mellowing in American oak barrel gives this brandy elegant layers of vanilla and oak spice

ICE CREAMS & SORBET

Vanilla Ice Cream

Salted Caramel Ice Cream

Chocolate & Hazelnut Ice Cream

Raspberry & White Chocolate Ice Cream

Mango & Passion Fruit Sorbet

Lemon & Elderflower Sorbet

Cherry Sorbet

Mixed Berry Sorbet

1 Scoop £3

2 Scoops £5.50

3 Scoops £7.5

DESSERT

Pumpkin Spiced Mousse — £8.5

Vanilla Ice Cream & Butterscotch Sauce

Apricot Pudding — 8.5

Mango Sorbet & Honey

Chocolate & Pecan Truffle - 8.5

Crumble Topping & Clementine Ice Cream

Eton Mess — 8.5

Poached Pear & Cinnamon, homemade meringue & fresh whipped cream