

# RESTORMEL KITCHEN

## APERITIF

### Cornish Negroni — 10.5

Restormel Kitchen Gin, Knightor Rosso Vermouth & Koneva Aperitivo

### Croft Spritz — 7.5

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

### Olives — 5

Mixed olives with chilli & garlic

### Root Veg Bhajis — 7

Lightly spiced, cucumber yogurt

## STARTER

### Grilled Trout - 14

Courgette bhaji, curry sauce & pickled cucumber

### Minted Pea & Feta Tart 9.5

Broad bean salad

### Crispy Calamari - 13

Squid bisque & tomato salad

### Smoky Pearl Barley - 11

Chorizo, roast peppers & artichoke

### Grilled Goats Cheese — 10

Chilli jam, honey & toasted nuts

## MAIN COURSE

### Kittows Belly Pork - 27

Chive mash, pickled Kohlrabi, apple ketchup & red wine sauce

### Brazilian Lime Stew - 26

King prawns, trout & white fish in a fragrant Brazilian broth with sticky rice

### Risotto Verde - 19

Spinach, leeks, salsa verde & lemon risotto, topped with mozzarella

### Prosciutto Wrapped Chicken Breast - 24

Garlic mushroom & fennel purée, buttered kale & sautéed new potatoes

### Battered Haddock — 20

Chunky chips, gherkin garlic mayo & pea puree

### Curried Blini— 18

Butternut squash & curried chickpeas on a blini with raita

## SIDE DISHES £4

Dauphinoise  
Green Veg Medley

Chunky Chips  
Rosemary Fries

# RESTORMEL KITCHEN

## 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**

### **Mango & Passionfruit Sorbet**

### **Salted Caramel Ice Cream**

### **Cherry Sorbet**

### **Chocolate & Hazelnut Ice Cream**

### **Lemon & Elderflower Sorbet**

### **Raspberry & White Chocolate Ice Cream**

### **Mixed Berry Sorbet**

**1 Scoop £3**

**2 Scoops £5.50**

**3 Scoops £7.5**

## DESSERT

### **Coconut Mousse — £8.5**

Passion fruit coulis, toasted coconut & pineapple salsa

### **Sticky Ginger Pudding — 8.5**

Clotted cream ice cream & toffee sauce

### **Chocolate Ganache Tart — 8.5**

Yoghurt ice cream, toasted nuts & cherry puree

### **Blackberry Eton Mess — 8.5**

Blackberry compote, homemade meringue, whipped lemon cream & shortbread biscuit