

SHORECREST

RESTAURANT | BAR

STARTERS

Diver Caught Scallops | **12**
*Oranges, Pistachio Salt Praline,
Chicken Scratchings, Celeriac Salt*

Cornfed Chicken Liver & Foie Gras Parfait | **10**
Candied Shallots, Cob Nuts, Brioche

Brown Toast & Smoked Butternut Squash Ravioli | **9**
Apple & Cashew Nut Pesto

Anise & Honey Glazed Pigs Belly | **9**
Fowey River Mussels, Siracha Mayonnaise

Octopus Presse | **9**
Chorizo, Mango, Seaweed & Caper Berry Tartar

Whisky & Oat, Beetroot & Brown Sugar, Citrus Sea Trout Gravlax | **11**
Burnt Citrus Tartare Aioli

Cornish Rabbit, Pigeon, Duck, Chicken & Vegetable Terrine | **10**
Piccalilli, Crostini

MAINS

Bodmin Moor Venison Loin, | **24**
Beetroot & Sage Rotolo, Broad Beans & Spring Onion

Boneless Skate Wing | **22**
Black Garlic Potato Mousseline, Hazelnut & Samphire Salt Butter

Crispy Artichoke Risotto | **17**
Fried Scamorza Cheese, Wild Mushroom Pickle

Moroccan Spiced Spatchcock Chicken | **45**
Fruity Couscous, Fried Kale Leaf for 2 people

Aged Beef Fillet | **65**
Watercress Sabayon, Dressed Lobster, Beef Dripping Chips, Truffle Dauphinoise for 2 people

Green Tea Pollock | **23**
Baked Nadja Gnocchi, Banana Shallots, Celeriac Cream, Veal Glaze

Roasted Szechuan Cauliflower Steak | **14**
Smoked Corn, Radish & Pine Nut Salad

SIDES

Black Garlic Creamed Potato | **3.50**

Herby Salty Hassle-Back New Potatoes | **3.50**

Roasted Root Vegetables | **4.00**

Locally Grow Seasonal Vegetables | **3.50**

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DESSERTS

Passion Fruit Burnt English Cream | **7.50**

Blackberries, Blackberry Sorbet,

Pistachio Frangipane Cake | **8**

Salt Caramel & Baileys Baked Cheesecake | **8**

Peach Tarte Tatin, Honey Combe & Lime Gelato | **14.50**

For 2 People

Milk Chocolate & Hazelnut Praline Fondant | **8**

Iced White Chocolate Parfait

St Moritz Cheese Menu | **12.50**

Fig, Onion & Balsamic Chutney, Crostini

St Moritz Ice Cream & Sorbet Menu | **6.50**

12 Sorbets And 12 Ice Creams