

BAR / TAKEAWAY

5 p m - 8 p m

Cornish Cream Tea (g/d) 14
2 Scones - Strawberry Jam - Roddas Clotted
Cream - Tea Pigs Tea

Salt Baked Potato Scone (d) 14.50
Chive & Potato Scone - Keens Cheddar - Grilled
Smoked Salmon - Cheddar Scratchings

St Moritz Burger (g/d) 17.50
Aged West Country Beef Burger - Smoked Cheese -
Pickles - Balsamic Onion- Fries

Classic Fish & Chips (g/d) 18.50
Triple Cooked Beef Dripping Chips - Mushy Garden
Peas - Madras Curry Sauce - Tartar Sauce - Burnt
Lemon

Onion & Caraway Seed Bhaji (g/d) 10
Spiced Mango - Red Chili Jam - Cool Mint &
Cucumber Yoghurt

Charcuterie Board (n/d) 22.50
Selection of West Country Meats - Celeriac
Remoulade - Smoked Salt Butter - Toasted
Chestnuts - Pickled Walnuts

DINNER

5 p m - 8 p m

STARTER

Crispy Fried Squid (sf) 10
Sweet Chili - Rocket

Chicken Liver Parfait (g) 9
Red Onion Jam - Crostini

Grilled Tiger Prawns (sf) 11
Madras Aoli - Burnt Lime

MAINS

Herby Sea Trout (g/d) 26
Bacon - Butter Beans - Chive

Duck Breast (d) 24
Dressed Beetroot - Spinach - Celariac
Cream

Mellanzane (n) 16
Pine Nuts - Tomato - Basil - Lemon

DESSERT

Lemon & Meringue Tart Brulee(d/g) 8
Raspberry Sorbet

Winter Blackberries (d) 8
Clotted Vanilla Ice Cream - Rose
Meringue

Warm Carrot Cake (d/g) 8
Orange - Mascapone

For further details about allergens, please ask your server.

n = nuts | ve = vegan
g = gluten | d = dairy
sf = shellfish