

## Driftwood Dinner 4<sup>th</sup> July

### **Today's Aperitif**

***Mora Farm Strawberry and wild Elderflower Prosecco £11.00***

### **Something to graze...**

Tulletts Farm Sandy Pork Scotch Egg, Nasturtium Mustard £4.00

House Soused Herrings, Rye Bread, Sour Cream Pickles £4.00

Mora Farm Sugar Snap Peas, Garlic & Mint £3.00

### **Starters**

Flame Grilled Mackerel, Tartare, Avocado, Pickled Shimeji, Lemon & Togarashi

Roast Lamb Sweetbreads, Sheep's Curd, Peas, Garden Lettuce & Wild Garlic

A tasting of New Season Tomatoes, Ricotta, Black Olive & Garden Herbs

### **Special Starter**

Hand rolled linguine, smoked butter & Australian black truffle

*+ £10 Supplement for 3 grams*

### **Mains**

Miso glazed Cornish Cod, Trombetta Courgette, Tempura Flower, Artichoke, Chilli & Mint

Sladesdown Farm Guinea Hen, Salt Baked Kohlrabi, Girolles, Broad Beans, Apricot, Almond & Elderflower

Tregothnan Estate Fallow Deer, potato Galette, Cylindra Beets, Redcurrants, Smoked Marrow & Shiso

### **Special Main**

Wild John Dory, Grilled Cuttlefish, Chickpeas, Smoked Aubergine, Harissa & Tomato (+ £7.50)

£55 for 3 courses

£45 for 2 courses

*Service is not included and is our guest's discretion.*

*Due to market availability, some ingredients may be subject to change.*

*Please advise us of any dietary requirements, allergens or food intolerances.*