



driftwood

Sample Dinner Menu

(Seasonal Aperitif – Driftwood Quince and Lime Vodka Tonic £12.00)

Something to graze...

Venison Scotch Egg, Pickled Walnut Ketchup £5.00

Soused Cornish Sardines, Taramasalata, Rye Bread and Pickles £4.50 House Cured Bresola and Coppa Con Collo £6.00

Fried Buttermilk Pheasant Thigh With Garlic Aioli £3.00

Starters

Terrine of Cornish Skate Wing and Smoked Eel, Cockle Beignets, Cucumber, Horseradish and Dill
Cornish Mackerel 'Shime Saba', Smoked Bone Dashi, Pickled Shimeji, Mooli, Bonito and English Wasabi
Roast Mallard, Crushed Turnip, Delica Pumpkin, Clementine and Pickled Ginger

Special Starter

Cornish Crab, Citrus Cured Trout, Tokyo Turnips, Pink Grapefruit, Crème Fraiche and Sorrel
+ £6.50 Supplement

Mains

Roast Pheasant, Crushed Swede and Carrot, Pearl Barley, Trompettes and Quince
Hand Dived Plaice, Fowey Mussels, Hand Rolled Farfalle, Leeks, Cauliflower and Chanterelles
Roast Cornish Lamb, Jerusalem Artichoke, Roscoff Onion, Elderberry Capers, Pine Nut,
Raisin and Ewes Curd

Special Main

Wild Turbot, Grilled Leek, Salt Baked Celeriac, Roast Cep, Hazelnut Pesto and Jus Gras
+ £8.50 Supplement

£65 for 3 courses £55 for 2 courses

Service is not included and is at 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. Game may contain shot