



driftwood

Driftwood Dinner Menu

Today's Seasonal Aperitif- Rhubarb and Blood Orange Bellini £12.00

Fal River Native Oyster, Seaweed Hot Sauce and Yuzu Ice £4.00 Each

Starters

Aged Dexter Beef Tartar, Spiky and Jerusalem Artichokes, Truffle Cream, Parmesan and Smoked Bone Marrow Toast

Cured Cornish Mackerel, Rhubarb Kosho, Pickled Mooli, Spring Onion, Wasabi Cream and Iced Crab Apple
Grilled Leek, Smoked Eel, XO Sauce, Pickled Seaweed, Smoked Miso Sabayon and Roast Chicken Jus

Mains

Stillman's Farm Pork, House Black Pudding, Salsify, Apple, Roscoff Onion, Tunworth Cream and Dandelion

Roast Cornish Skate Wing, Fowey Mussels, Cauliflower, Golden Raisins, Pomegranate, Almond and Curry Oil

Sladesdown Farm Duck, Glazed in Honey and Timut Pepper, Carrot, Ginger, Blood Orange and Grilled Tardivo

£75 for 3 Courses

£65 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.

Vegetarian options available on request.

Last orders for Tasting Menu are 9pm