

Lunch



# driftwood

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## Snacks

**House Marinated Nocellara Olives 4**

**Plate Of Cornish Cured Meats 10**

**Whipped Cod Roe, Pickles, Seaweed & Linseed Cracker 8**

## Starters

### **Glazed Pig Cheek**

*Velouté of Jersey Royal Potatoes, Leek, Pickled Walnut, Mustard Seeds, Alexander 14*

### **Burrata**

*Blood Orange, Salad Of Bitter Leaves & Endive, Verdemanda Olive Oil 12*

### **Lightly Smoked & Cured Mere Farm Trout**

*Pickled Radish, Burnt Cucumber, Crème Fraîche 14*

## Mains

### **Roast Creedy Carver Chicken,**

*Toasted Yeast, Maitake Mushroom, Celeriac, Puntarella, Jus Gras 30*

### **Newlyn Cod**

*Roasted With Driftwood Honey, Hispi Cabbage, Lobster Sauce 28*

### **Vadouvan Spiced Roasted Cauliflower 24**

*Acquerello Rice, Koji, 36-Month-Old Parmesan*

## Sides

*(6 Supplement)*

### *House Salad*

*Pressed Grilled Hispi Cabbage, Dressed In Beef Fat*

*Tender Steam Broccoli, Tare Dressing*

*Cornish New Potatoes Dressed In Warm Tartar*

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*A Discretionary Service Charge Of 10% Is Added To All Food & Beverage Bills.*

*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.*