

Starters

Half a Dozen Porthilly Oysters	£10.00
Porthilly Mussels with Cornish Orchard Cider and Fennel	£8.50/£13.50
Smoked Salmon with Salmon Rilette, Pickled Cucumber and Dill	£12.50
Crab with Plum Tomato, Lime and Yoghurt	£13.50
Prawn Salad with Mango, Sesame and Chili	£12.00
Roast Pigeon Breast with Creamed Polenta, Rocket, Pancetta and Parmesan	£9.50
Fish Soup with Pesto	£10.00
Butternut Squash Salad with Chili, Feta Cheese and Rocket	£8.50
Fig, Goat's Cheese, Rocket and Hazelnut Salad	£8.50
Salad of Woodland Mushroom with Artichoke, Celeriac, Parmesan and Quail's Egg	£10.00
Calamari, Chorizo, Piquillo Pepper and Rocket Salad	£9.50
Smoked Mackerel with New Potato, Egg, Shallot and Pancetta	£9.00

Mains

*Pollock with Crab, Spring Onion and Madeira Sauce	£18.50
Brill with Spinach, Jerusalem Artichoke Puree and Woodland Mushrooms	£19.50
Monkfish with Polenta, Parmesan, Plum Tomato and Serrano Ham	£19.50
Grilled Salmon with Potato Rosti, Plum Tomato and Shallot	£17.00
Hake with Samphire, Clams and Sauce Vierge	£17.50
Fondant Potato with Courgette, Aubergine, Piquillo Pepper and Parmesan	£13.50
Potato Rosti with Woodland Mushroom, Poached Hen's Egg, Garlic and Oglesfield Cheese	£13.50
Grilled 30 Day Aged Rib Eye with Goose Fat Chips and Garlic Butter	£23.50
Pork Loin with Black Pudding, Bubble & Squeak, Apple Sauce and Prune d'Agen	£17.00
Seared Loin of Venison with Pumpkin Puree, Savoy Cabbage and Blackcurrant	£18.50
Pot Roast Pheasant with Puff Pastry, Plum Tomato and Tarragon	£17.50
Seared Calf's Liver with Creamed Potato, Onion and Orange Marmalade	£17.50

Sides

Hand Cut Chips	£3.00
New Potatoes	£3.00
Rocket and Parmesan	£4.00
Mixed Leaf Salad	£3.50
Curly Kale with Garlic and Olive Oil	£3.50
Cauliflower with Bacon Lardons and Parmesan	£3.50
Buttered Samphire	£3.50
Bok Choi with Soy & Chili	£3.50
Chantenay Carrots	£3.50

Puddings

Hot Chocolate Mousse with Milk Ice Cream	£8.50
Summer Pudding Terrine with Clotted Cream	£8.00
Fine Apple Tart with Vanilla Ice Cream and Salted Caramel Sauce	£7.50
Plums with Cream Cheese, Orange and Thyme	£7.50
Poached Pear with Raspberries, Honey and Ricotta	£7.00
Selection of Ice Creams and Sorbets	£6.25
Mini Puddings	£9.25

Cheeses

Selection of five of the named West Country Cheeses below for £9.50 or £2.75 per Cheese

Montgomery Cheddar (18 months) Unpasteurised Cows' Milk, Hard Cheese, Traditional Rennet
Dorset Blue Vinney Unpasteurised Cows' Milk, Blue Cheese, Traditional Rennet
Danegeld Unpasteurised Cows' Milk, Gouda Style, Traditional Rennet
Wyfe of Bath Unpasteurised Cows' Milk, Semi-Hard Cheese, Traditional Rennet
Oglesfield Unpasteurised Cows' Milk, Rind Washed Hard Cheese, Traditional Rennet
White Lake Pasteurised Goats' Milk, Soft Cheese, Vegetarian Rennet
Sharpham Savour Unpasteurised Goats' Milk, Hard Cheese, Vegetarian Rennet
Ragstone Unpasteurised Goats' Milk, Soft Cheese, Traditional Rennet
Vulcombe Pasteurised Goats' Milk, Soft Cheese
Cornish Crumbly Pasteurised Cows' Milk, Hard Cheese, Vegetarian Rennet
Ticklemore Pasteurised Goats' Milk, Hard Cheese, Vegetarian Rennet
White Nancy Pasteurised Goats' Milk, Soft Cheese, Vegetarian Rennet
Barkham Unpasteurised Cows' Milk, Blue Cheese, Traditional Rennet
Waterloo Unpasteurised Cows' Milk, Soft Cheese, Vegetarian Rennet



The St Moritz Taste Menu £45

4 Courses of the Chef's Choice and Mini Puddings
(Whole Tables Only)
Supplement of £9.00 for Extra Cheese Course

Thursday 27th October, 2011