

Starters

Half a Dozen Porthilly Oysters	£10.00
St Enodoc Asparagus with Plum Tomato, Capers, Parmesan and Aged Balsamic	£10.00
St Moritz Garden Salad	£7.50
Avocado, Plum Tomato, Basil and Pine Nut Salad	£8.50
Warm St Enodoc Asparagus with Beurre Blanc	£9.00
Seared Hand Dived Scallops with Creamed Potato, Black Pudding and Golden Raisins	£13.50
Smoked Salmon with St Enodoc Asparagus, Plum Tomato and Horseradish	£11.00
Fish Soup with New Potato and Basil	£11.00
Lobster Risotto	£13.00
Pea Soup with Braised Pig's Cheek	£9.50

Mains

Roasted Plaice with Brown Butter, Shrimps and Lemon	£17.00
Seared Sea Trout with Celeriac & Apple Remoulade, Lamb's Lettuce and Potato Galette	£17.00
Roast Hake with Crushed New Potatoes, Olive, Plum Tomato and Basil	£17.50
Halibut with Samphire, Broad Bean and Beurre Blanc	£18.00
Black Bream with Wild Garlic, Clams, Plum Tomato and Thyme	£17.50
Rosti Potato with Poached Duck Egg, Woodland Mushroom, Plum Tomato and Smoked Tintagel Cheese	£14.00
Parmesan Gnocchi with Pine Nut, Sage, Fontina Cheese and Plum Tomato	£14.50
Grilled Rib Eye with Goose Fat Chips and Garlic Butter	£23.50
Rack of Lamb with Fondant Potato, Ratatouille, Glazed Shallot and Thyme	£18.00
Slow Cooked Pork Belly with Braised White Beans, Chorizo and Creamed Potato	£17.50
Duck Breast with Rosti Potato, Spring Greens and Woodland Mushrooms	£19.00

Sides

Hand Cut Chips	£3.00
New Potatoes	£3.50
Mixed Leaf Salad	£3.50
Crushed Carrot & Swede	£3.50
Rocket and Parmesan	£4.00
Chantenay Carrots	£4.00
Buttered Spring Greens	£4.00

Puddings

Lemon Tart with Basil Sorbet and Meringue	£8.00
Coconut Parfait with Glazed Marshmallow and Mango	£8.50
Chocolate Cheesecake with Caramel and Hazelnut	£7.50
Strawberries with Crème Fraiche Mousse and Pistachio Cake	£8.50
Selection of Ice Creams and Sorbets	£6.25
Mini Puddings	£9.25

Cheeses

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

Danegeld Unpasteurised Cows' Milk, Hard Cheese, Traditional Rennet
Beenleigh Blue Unpasteurised Cows' Milk, Blue Cheese, Traditional Rennet
Wyfe of Bath Pasteurised Cows' Milk, Hard Cheese, Vegetarian Rennet
Ragstone Unpasteurised Goats' Milk, Soft Cheese, Traditional Rennet
Shropshire Blue Unpasteurised Cows' Milk, Blue Cheese, Traditional Rennet
Trelawney Pasteurised Cows' Milk, Hard Cheese, Vegetarian Rennet
Oglesfield Unpasteurised Cows' Milk, Hard Cheese, Traditional Rennet
White Nancy Pasteurised Goats' Milk, Soft Cheese, Vegetarian Rennet
Ticklemore Pasteurised Goats' Milk, Hard Cheese, Traditional Rennet
Rachel Pasteurised Ewes' Milk, Semi Soft Cheese, Vegetarian Rennet
Exmoor Blue Unpasteurised Cows' Milk, Blue Cheese, Traditional Rennet
Morndew Pasteurised Cows' Milk, Semi Soft Cheese, Vegetarian Rennet
Mrs Kirkham's Lancashire Unpasteurised Cows' Milk, Hard Cheese, Traditional Rennet
Bath Soft Pasteurised Cows' Milk, Soft Cheese, Vegetarian Rennet

HOTEL
CORNWALL
ST MORITZ

The St Moritz Taster Menu £45

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

Saturday 19th May, 2012