

The Garrison
Thursday 28th September 2023

Homemade Focaccia, Arbequina Olive Oil 4.5
Nocellara de Belice Olives 4
Wild Mushroom Arancini, Parmesan Emulsion 4 (each)

Cods roe, heritage radishes, chicken skin 7

Cornish Sardines 12
ajillo, roasted garlic dressing

Fowlscombe Farm Sausage 9
labneh, apricot harissa

Bitter Leaves 12
walnuts, pink lady apple, beenleigh blue

Hereford Beef Tartare 12
quails egg, traditional trimmings

Confit Chalk Stream Trout 14
carosello cucumber, crème fraiche, seaweed, sorrel

Brixham Squid 14
pico de gallo, crispy capers

Autumn Squash 18 (ve)
split peas, smoked tomato, crispy sage

Cornish Fish Stew 26
orkney scallop, gurnard, mussels, bouillabaisse

Lamb Rump 27
borlotti beans, courgette, gremolata

Crispy Pork Belly 15
white beans, gremolata

Salt Aged 1.2kg Sirloin On The Bone (for 2) 100
house chips, chimichurri, red wine jus

Confit Hispi Cabbage, Romesco, Chimichurri 10.5
Confit Crushed Potatoes, Capers 5.5
Pineapple Tomato, Cashew Yogurt, Chillis 7
House Chips, Salsa Vert 5.5

*Please let us know if you have an allergy or intolerances.
A 12.5% service charge will be added to your bill which is optional.*

Puddings

White Chocolate Crèmeux 8
caramelised white chocolate, passion fruit curd, passion fruit sorbet

Cornish Custard Tart 9
poached greengage

Chocolate Mousse 9 (v)
raspberry, shortbread

Neal's Yard Appleby Cheshire 14
apple & cider chutney, oat biscuits

Pudding Wines

Graham's 10yr tawny port	6.5	55
Pedro Ximenez	8	45
Sauska, Furmint 2020, Tokaj-Hungary		45
Kikelet, Muscatel late harvest, Tokaj-Hungary		60
Irish Coffee		9.5
Homemade Limoncello		4

Naturally Decaffeinated Teas

Fresh Mint	3.5
Lemon & Rosemary	3.5