

SAZERAC SOCIAL - SET MENU

BREAD AND SNACKS

Homemade bread , Cornish sea salt butter	£3.50
Nocellara olives	£3.50
Indian spiced peanuts	£3.00
Salt and pepper monkfish , tomato and chilli chutney	£4.50

STARTERS

Mussels , doom bar, parsley, bacon, malt bread
Smoked haddock scotch egg , tikka mayonnaise, coriander
Goats cheese , apple, beetroot, walnuts, chicory
Onion and cider soup , crispy ham, Keltic Gold cheese, pickles
Chicken liver and truffle parfait , dates, mushrooms, tarragon, brioche

MAINS

Cod , crab, parsnip, chorizo, apple, dill
Sea bass , celeriac, mushrooms, red wine, squid, crème fraîche
Jerusalem artichoke risotto , leeks, blood orange, walnut verde
Sous vide rump of beef (served pink) , duck fat sauté potatoes, shallots truffle butter, watercress (£2.50 supplement)
Venison ragu , pappardelle, Cornish gouda, parsley and pancetta

Extras £3.50 each

Winter salad, balsamic dressing / Smoked creamed potato / Purple sprouting broccoli /
Cornish potatoes, parsley butter

DESSERTS

Dark chocolate , honeycomb, malt
Lemon posset , passion fruit, white chocolate, coconut
Set buttermilk , rhubarb, warm squash cake
Sticky toffee pudding , salted toffee, Hicks Cornish Ale, HobNob crumb
Cornish cheese , Cornish Smuggler, Brie, Keltic Gold, Helford blue (£2.50 supplement)

Sweet treats £2.50

2 courses £22.50, 3 courses £27.50

ALLERGIES: Please consult waiting staff before ordering if you have any food allergies