

Hotel Tresanton Dinner

PORTHILLY OYSTERS shallot vinegar £4 each

EXMOOR CAVIAR 30g £60

STARTERS

ASPARAGUS SOUP smoked salmon, crostini £10

DUCK LIVER PARFAIT apple chutney, toasted brioche £20

CRAB TIAN avocado, quails egg, confit tomato, crostini £20

CIOPPINO lobster, clams, squid, dived scallop, red mullet £24

ST ELLA GOATS CHEESE chicory, fig, walnuts £16

MAIN COURSES

HALF LOBSTER chips, asparagus, basil mayonnaise £55

WHOLE LEMON SOLE mash potato, spinach, mussels £36

BRILL mushroom croquette, celeriac, oyster mushrooms £32

BEEF FILLET fondant potato, asparagus, tomato, olives £36

GNOCCHI, buffalo mozzarella, tomato, basil pesto £20

SIDES all £5

MIXED LEAF SALAD vinaigrette dressing

SEASONAL VEGETABLES

CHIPS

DESSERTS

DARK CHOCOLATE FONDANT passion fruit sorbet £10

VANILLA CHEESECAKE rhubarb, gooseberries £10

AFFOGATO DI GELATO homemade vanilla ice cream, espresso £7

CHEESE sharpham elmhirst, miss muffet, helford blue, apple, celery £18

ALLERGENS & INTOLERANCES If you have a food allergy, intolerance, or coeliac disease please speak to the staff about the ingredients in your food and drink before you order. Our gluten free products have 'no gluten containing ingredients' however gluten products are prepared in our kitchen.

There is a discretionary 12.5% service charge added to your bill

Please let us know if you are unhappy with the service

Wine by the glass

<i>CHAMPAGNE & SPARKLING</i>	175ml
THIENOT BRUT nv Champagne FR	£18
BOLLICINE ROSE nv Serrafini & Vidotto IT	£10.50
 <i>WHITE</i>	
FIANO Mezzogiorno Segreti Della Terra, Puglia, 2020 IT	£7
SAUVIGNON BLANC Verus, Ormoz, 2020 SL	£10
TERLANER CUVEE Cantina Terlano, Alto Adige, 2020 IT	£14.50
SANCERRE Chauvignol Domaine Vincent Delaporte 2020, FR	£15
 <i>ROSÉ</i>	
ELEGANCE ROSE Capedevielle & Ginter, Provence, 2019 FR	£8.50
SANCERRE PINOT ROSE Lucien Crochet, Loire, 2018 FR	£15.50
 <i>RED</i>	
SANGIOVESE DI TOSSCANO CAPARZO IT	£7.50
MALBEC Cahors, Heritage du Cedre, 2018 FR	£8.50
RIBERA DEL DUERO SEMELE CRIANZA, Bodegas Montebaco 2018 ES	£11.50
NUIT-SAINT-GEORGE Les Vieilles Vignes, Domaine Daniel Rion et Fils, 2017 FR	£25
 <i>DESSERT</i>	100ml
SAUTERNES Carmes De Rieussec, 2017 FR	£12.50
LES PINS Monbazillac, Chateau Tirecul La Graviere, 2015 FR	£11.25
MAS AMIEL VINTAGE MAURY, Domaine Mas Amiel, 2015 FR	£16.50

Limited stock wines

<i>SPARKLING WINE</i>	Bottle
RATHFINNY ESTATE BLANC DE NOIRS 2015 East Sussex UK	£75
RATHFINNY ESTATE SPARKLING ROSE 2015 East Sussex UK	£85
FRANCIACORTA CA DEL BOSCO CUVEE PRESTIGE, Lombardy IT	£70
CREMANT DE LIMOUX CUVEE Josephine Dosage Zero, Languedoc FR Organic	£50
 <i>WHITE</i>	
HERZU Langhe DOC Riesling, Ettore Germano, 2017 IT	£66
AUCTOTON VINYES VELLES BLANCO catalan 2016 ES	£46
LIRAC BLANC 'LA REINE DES BOIS' Domaine de la Mordoree, Sth Rhone, FR	£72
CARCO VERMENTINO Antoine Arena, Corsica FR	£82
GARNACHA BLANCO El Garbi 2016 ES	£80
 <i>RED</i>	£42
WIEN 2 Pfaffl, Wienviertal, 2020 AT	£36
AROA NAVARRA GARNACHA 2018, ES	£42
CUMARO Conero Reserva, Umani Ronchi 2016 IT	