



---- St Agnes -----



SAMPLE EVENING MENU

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# 4	UAK-	AGED	MULLED	NEGRONI

GIN-GLE BELLS

GINGERBREAD LATTE-TINI

Tarquin's classic dry, Campari, Punt e mes, Ableforth Mulled Cup

£8

Tarquin's classic dry, spiced orange ginger ale, dehydrated orange, cranberry, rosemary £8 Fair trade espresso, Baileys, Absolut vodka, Kahlua, gingerbread syrup

£9

BIN END SPECIAL: The Last Stand - Chardonnay - £18 $\,$

Roasted cauliflower soup, toasted pumpkin seeds, pea shoots, sourdough (vg)	£5.5				
Cornish coppa, candied beetroot, salsa verde Mozzarella & clementine salad, balsamic & pomegranate dressing (v) Woodland mushrooms on ciabatta, tarragon & lemon, Parmesan, crispy herbs, chilli & garlic oil (vg)					
				Pan-fried scallops, cauliflower puree, chorizo, almond crumb	£9
				Cornish fish stew: monkfish, mussels, squid, lemon aioli, crostini	£16.5
Miso-glazed aubergine, stir-fried noodles, Asian veg, sesame seeds (vg) Slow-cooked beef short rib ragu tagliatelle, crispy herbs, Parmesan Alpine 'tartiflette' tart: potato, Reblochon, garlic, white wine, cream, cauliflower puree, tenderstem (v) Confit duck leg, sauteed Cornish new potatoes, pan-fried brussels, red cabbage puree, port & red wine gravy Roasted ray wing, brown shrimp & herb butter, crispy capers, tenderstem 80z 'R J Trevarthen' sirloin steak, mushrooms, pickled onion rings, proper chips, watercress, peppercorn sauce					
Slow-cooked beef short rib ragu tagliatelle, crispy herbs, Parmesan	£15				
Alpine 'tartiflette' tart: potato, Reblochon, garlic, white wine, cream, cauliflower puree, tenderstem (v)	£14				
Confit duck leg, sauteed Cornish new potatoes, pan-fried brussels, red cabbage puree, port & red wine gravy	£18				
Roasted ray wing, brown shrimp & herb butter, crispy capers, tenderstem	£18.5				
80z 'R J Trevarthen' sirloin steak, mushrooms, pickled onion rings, proper chips, watercress, peppercorn sauce	£22.5				
Autumn salad: Lizard leaf, red & white cabbage, carrot, red onion, crispy shallots, maple dressing	£4				
Pan-fried brussel sprouts, pancetta, chestnut butter	£4.5				
Sauteed herby Cornish new potatoes	£4.5				
Truffle chips - proper chips, truffle mayo, Parmesan, parsley	£6.5				
Duo of Callestick Cornish ice-cream	£3.5				
Vanilla panna cotta, mulled wine jelly, port-soaked blackberries, pomegranate & cinnamon biscuit	£6				
Winter poached pear, vegan vanilla ice-cream, walnut crumb (vg)	£6				
Chocolate brownie, salted caramel sauce, clotted cream, peanut brittle	£6				
Trio of local cheeses, oat biscuits, frozen grapes, fig relish	£9				
- Add port ((Graham's 10 year tawny port)	£5				
CHILDREN'S MENU (Under 12's)					
Flatbread cheese and tomato pizza (v)	£6				
Kid's mac & cheese, salad (v)	£6				
Cornish ham, egg & proper chips	£6				

Allergen information available on request.