

MESSUM'S

RESTAURANT

For the table

Sourdough, whipped butter, smoked salt (v) £3.95

Starters

Roasted tomato & red pepper soup (v)
cheese toastie £8.50

Pressed ham hock terrine
apple, black pudding, black truffle, toast £10.50

Cauliflower risotto (ve)
pickled cauliflower, caramelised pear, smoked almonds £9.95

River Fowey mussels
chorizo, cider, apple, bread £10.50

Mains

Roasted guinea fowl (gf)
charred sprouts, baby leeks, lovage, jus gras £24.95

Whole roasted dover sole (gf)
pickled mussels, samphire, pink peppercorn & horseradish butter £24.50

Parsnip, feta & spinach pithivier (v)
parsnip puree, fennel & chicory salad £18.50

Rosemary polenta (ve)
january king cabbage, charred & pickled broccoli, black truffle, walnut dressing £19.25

Sides

Dauphinoise potato (v)(gf) £4.50

Buttered greens (v)(gf) £4.50

Bulgur wheat & apricot salad (ve) £4.50


Desserts

White chocolate ganache (v)
forced Yorkshire rhubarb, hazelnut sponge £9

Passionfruit curd (v)
caramelised pineapple, granita, pistachio, meringue £9

Selection of ice cream & sorbets £2.50 per scoop

Enquire about Sunday roast, Sunday brunch and private events

 @messumsrestaurant

please make your server aware of any allergies

(v) vegetarian (ve) vegan (gf) gluten free