

M E S S U M ' S

R E S T A U R A N T

Aperitivo	Messum's Royale cherry brandy, cointreau, prosecco £10
	Negroni Sbagliato gin, vermouth, Campari, prosecco £12
For the Table	Sourdough, Whipped butter, Smoked Salt (v) £3.95
Starters	Roasted Tomato & Red Repper 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 Plaice (gf) pickled mussels, new potatoes, pink peppercorn & horseradish butter £24.50
	Parsnip, Feta & Spinach Pithivier (v) parsnip velouté, fennel & chicory salad £18.50
	Rosemary Polenta (ve)(gf) January King cabbage, charred & pickled broccoli, walnut dressing £19.25
Sides	Dauphinoise Potato (v)(gf) £4.50
	Buttered Greens (v)(gf) £4.50
	Bulgur Wheat & Apricot Salad (ve)(gf) £4.50

Dessert	White Chocolate Ganache (v) forced Yorkshire rhubarb, hazelnut sponge £9
	Passionfruit Cheesecake (v) caramelised pineapple, pistachio, meringue £9
	Cheese Board Messum's Provisions Chutney, candied walnuts, celery, quince, grapes, crostini £12.50
	Ice cream/sorbet scoop £2.50 brownie, vanilla, earl grey (ve), orange (ve)

Coffee	Espresso £2.60 Espresso macchiato £2.70 Americano £2.95 Latte £3.30 Cappuccino £3.30 Flat white £3 Piccolo £2.95 Mocha £4.20 Hot chocolate £4 Chai latte £4.20
	Tea £2.90 - breakfast, earl grey, oolong, berry, green, decaf *oat milk available

Digestivo	Port Taylor's 1985 £15 Port Warres LBV 2001 £12 Muscat Beaumes de Venise, 1999, France £10 Spiced Chocolate Martini - chai, chocolate, whiskey, oat milk £12 Port Old Fashioned whiskey, port, honey, orange juice £11
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Thursday - Monday 12pm - 3pm
Sundays 9am - 3pm
Evenings
Saturday: 6:30 - 11:00pm

 @messumsrestaurant

please make a member of staff aware of any allergies
(v) vegetarian (ve) vegan (gf) gluten free