

# WATER'S EDGE

## Cornish tasting menu

menu £69 | wine flight £25

### Canapés

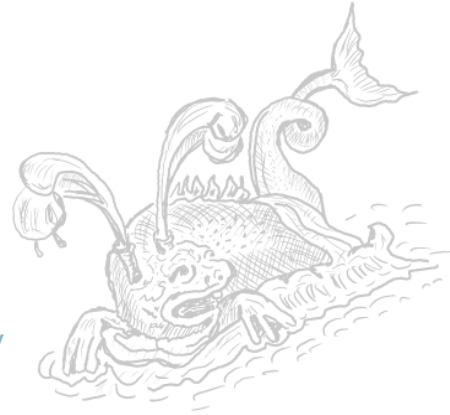
*Camel Valley Sparkling Brut, Cornwall 12.5%*

Scallop and pork belly skewer

Cornish Gouda and confit shallot croquette V

### Amuse bouche

Cauliflower and truffle velouté, parmesan crisp V



### First course

*Quinson Côtes De Provence Rosé, France 13%*

Spiced Tarquin's gin cured Cornish mackerel, beetroot textures,  
pickled shallot rings, horseradish cream

Whipped Nanny Florence cheese, beetroot textures, pickled shallot rings, horseradish cream V

### Second course

Verdant beer sorbet, beer shot Vg

### Third course

*Growers Gate Cabernet Sauvignon, Australia 14%*

Nantague beef fillet, glazed short rib  
panko crumbed Porthilly oyster, spiced red cabbage, truffle mustard mash, beef jus

Chargrilled celeriac steak, spiced red cabbage  
roasted heritage carrots, celeriac crisps, roasted chestnuts V

### Dessert

*De Bortoli Botrytis Semillon, Australia 11.5%*

Black forest, cherry brandy brownies, cremeaux, soured cherry, coconib tuille V

*Digestif: Mr Black Coffee Amaro, 28.5%*



# Allergen advice



Daily changing



May contain

1.



Celery

2.



Cereals  
containing  
gluten

3.



Crustaceans

4.



Eggs

5.



Fish

6.



Lupin

7.



Milk

8.



Molluscs

9.



Mustard

10.



Nuts

11.



Peanuts

12.



Sesame Seeds

13.



Soya

14.



Sulphur dioxide  
(sometimes  
known as  
sulphites)