

# Paschoe House

## À La Carte

### To Start

#### Mushroom Tartlet

Mushroom Duxelles & Textures, Confit Egg Yolk

#### Poached Sole

Sole Veronique, White Grape, Parsley

#### Diver Scallops

Cauliflower, Raisin, Cauliflower and Yeast Puree

#### Squab Pigeon

Apple, Hazelnut, Foie Royale, Pigeon jus

#### Smoked Ham Terrine

Quince, Walnut, Smoked Eel

### Mains

#### Herb Gnocchi

Watercress, Mushroom, Charred Onion

#### Stone Bass

Jerusalem Artichoke, Mushroom, Confit Chicken, Chicken Jus

#### Pan Fried Brill

Butternut Squash, Cornish Mussels, Cumin Foam

#### Venison Loin

Parsnip, Blackberry, Stilton, Red Wine

#### Partridge

Confit Leg, Sweetcorn, Pearl Barley, Partridge Jus

\*Some of our food & drink may contain nuts and other allergens. If you have any special dietary requirements please speak to a member of our restaurant team, who can advise you on your choice\*  
A discretionary 12.5% service charge will be added to all bills

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## À La Carte

### To Finish

#### **Bitter Orange Soufflé**

Fig Sorbet

(Please allow 15 minutes)

**Velenosi Visciole Querci Antica, Marche, Italy, NV £9**

#### **Poached Peach and Raspberry**

Vanilla Panna Cotta, Fresh Raspberry, White Chocolate Sorbet

**Noble Riesling, Saint Clair Estate, New Zealand 2018 £9**

#### **Nyangbo 68%**

Marquise & Aero, Passionfruit, Lime, Ginger Beer Sorbet

**Tokaji 6puttonyos, Patricius, Hungary, 2008 £11**

#### **Pear and Cardamom**

Cardamon Parfait, Poached Pear & Sorbet, Caramelia Namalaka, Walnut Financier

**Gruner Veltliner Eiswein, Rabl, Austria 2016 £10**

#### **West Country Cheeses**

Homemade Chutney, Oat Biscuits

Inclusive of Tregothnan Teas, Infusions and Voyager Coffee

Served with Sweet Treats

**£75**  
**per guest**

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