

Paschoe House

À La Carte

To Start

Mushroom Tartlet

Mushroom Duxelles & Textures, Confit Egg Yolk

Cured Cornish Mackerel

Celeriac, Lime, Tartar, Fennel

Diver Scallops

Cauliflower, Raisin, Cauliflower and Yeast Puree

Wood 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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To Finish

Bitter Orange Soufflé

Fig Sorbet

(Please allow 15 minutes)

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

Lemon Meringue

Whipped Lemon Curd, Bergamot Posset, Blueberry, Earl Grey Sable

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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