



THE  
*Arundell*  
RESTAURANT

DINNER MENU

£48.50 for 2 courses / £55 for 3 courses

Appetisers  
&  
Homemade breads - whipped flavoured butters

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Creedy carver duck liver mousse, pickled pear, pain d'espice

Squab pigeon, pistachio and apricot, spiced granola

Game Terrine with fig jam and candied hazelnuts

Beetroot risotto, chives, parmesan and horseradish

Crab and Cornish mackerel, pink grapefruit and cucumber

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'Pork', loin, belly and cheek, roasted apple, baby gem,

Ballantine of rabbit with truffle, Parma ham, celeriac

Pan roasted hake, wild mushrooms, chive and chicken jus

Local venison loin, butternut squash, pak choi and blackberry

Artichoke textures with gnocchi, watercress, pickled mushroom

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Summer peaches, gingerbread ice cream and rhubarb

Raspberry parfait with white chocolate textures

Lemon posset, Cornish strawberries and elderflower

'Millionaire shortbread' valrhona chocolates, dulce du leche, shortbread

Devonshire cheeses, candied walnuts, quince and celery shoots