



Snacks

- Focaccia and Butter £5
- Smoked Almonds and Roasted Peanuts £5
- Marinated Mixed Olives £5
- Crispy Porthilly Oyster in a Seeded Crumb with Barbecue Chilli Sauce £7 each

Starters

- Cured Brill with Beetroot, Apple and Chive Crème Fraîche £19
- Smoked Trout and Horseradish Pâté with Cucumber Chutney and a Cheddar Scone £16
- Beef Tartare with Anchovy Mayonnaise, Soy, Sesame and Pickled Mushrooms £15
- Poached Bluefin Tuna with Shallots and Olive Mayonnaise £17
- Baked Free Dived Scallops with Paprika and Coriander Butter £28*

Main Courses

- Whole John Dory with Parsley, Garlic and Lemon Dressing £38
- Gurnard with Porthilly Shellfish Sauce £32
- Venison with Pickled Red Cabbage and Bitter Chocolate Sauce £37
- Bass Fillet with Ginger and Tomato Beurre Blanc £35
- Outlaw's "Surf and Turf"
(Sharing for two)
- Philip Warren's 6oz Fillet Steak and Roasted Whole Lobster with Béarnaise Butter £56 Per person*

*All main courses are served with a Fennel, Cabbage and Carrot Gratin and
Cornish Mids in Seaweed Butter*

Desserts and Cheese

- Muscovado Cheesecake with Poached Pineapple and Passion Fruit Curd £16
- Dark Chocolate Mousse with Gingerbread and Poached Pears £15
- Vanilla Ice Cream Sundae with Dark Chocolate Brownie and Treacle Chocolate Sauce £14
- Cider and Bramley Apple Sorbet with Mint Granita and Almonds £14
- Bath Soft, Montgomery Cheddar and Mrs Bells Blue, with Crackers and Pickled Celery £20

Sunday Lunch Roasts

- Roast Rump Cap of Beef with Yorkshire Pudding and Horseradish £38
- Slow Roasted Pork Belly with Bramley Apple Sauce, Sage and Onion Gravy £34
- Roasted Monkfish on the Bone with Spiced Butter £40

All roasts served with Roasted Potatoes, Seasonal Greens, Carrot and Swede, Cauliflower Cheese

*Outlaw's Guest House Supplement

Our kitchen handles all 14 regulated allergens and, although we take every reasonable precaution to minimise the risk, we cannot guarantee that any dish is completely free from a specific allergen