



## The Bakers Arm's Fish Friday

### To Commence

#### Hand diver scallop 8.50

Roasted red pepper velouté, fennel jam, chorizo

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#### Cornish handpicked crab 8.50

Chill, garlic and lime fresh egg linguine

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#### Grilled Cornish mackerel 7.00

Sweet & sour beetroot, poached apple puree, lime crème fraiche

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#### Moules mariniere 7.50

Smoked paprika butter, pancetta lardons, Weston's cider, crème fraiche, tarragon

### To Follow

#### Roasted halibut 19.00

Braised chicory, bok choy, king oyster mushrooms, soy and ginger butter sauce

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#### Prosciutto wrapped monkfish tail £18.00

Chickpea and chorizo stew, garden spinach, cherry plum tomatoes

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#### Cornish hake fillet 18.95

Cockle risotto, ricotta cheese, parsley oil

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#### Grilled Cornish cod loin supreme 18.95

Jerusalem artichoke puree, confit leeks, herb gnocchi, grape and white wine sauce

### To Finish

#### Cheesecake 6.50

Vanilla cheesecake with spiced berry compote

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#### Crumble 6.50

Apple & berry crumble with vanilla ice cream\*

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#### Pudding 6.50

Sticky toffee pudding, vanilla ice cream toffee sauce

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#### Mousse 6.50

Brandysnap basket filled with chocolate orange mousse

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#### The Baker's arms Cheese board 8.50

A trio of French and English cheeses, frozen grapes, celery, water biscuits & sticky fig chutney

#### Add a glass of port 2.50

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#### Allergen advice

If you have a food allergy or a special dietary requirement, please inform a member of our team before placing an order.

(V) vegetarian, (VE) vegan, (GF) gluten free, \*Gluten free alternative

Due to the way our food is prepared, it is not possible to guarantee the absence of allergens in our dishes.