

# NORTH BANK

R E S T A U R A N T ☐ B A R

Hot Smoked Salmon Cake with Sorrel Mayonnaise, Charred Cucumber and Watercress

Potted Slow Cooked Rabbit with Chorizo Butter and Olive Crisp Toast

Bocconcini and Heritage Tomatoes with Confit Tomato Ketchup and Basil

Pickled Herrings with Sour Cream, Fennel and Onion Salad, Dill Oil



Seared Lamb Rump, Pea and Ricotta Tartlet with a Mint Jus

Cornish Cod Loin with Runner Bean Salad and Summer Truffle Dressing

Roasted Chicken Breast, Carrots and Tarragon with Morel Mushroom Cream Sauce

Twice Baked Cheese Soufflé with Peppered Leeks and Fried Shallot




Blood Orange Mousse with Pimms Granite and Lemon Gel

Strawberry Trifle with Shortbread Biscuit and Elderflower Cream

Sweet Cherry Pie with Bitter Chocolate Crumb and Chantilly

Vanilla Cheesecake with Poached Gooseberries and Apple Jelly

# NORTH BANK

R E S T A U R A N T  B A R

## July Party Menu – PAGE 2

### ***Add-On's and Subs'...***

Glass of Malard 1er Cru Champagne on arrival? add £10.50

Selection of Kitchen Snacks to begin with? add £3.50



### ***Substitute one of your main courses for....***

Chargrilled Cornish Beef Fillet with Buttered Mash and Red Wine Jus add £9.50



### ***Substitute one of your desserts for....***

Westcountry Cheese Board add £4.00



Fancy an additional Cheese Course? add £8.00

Rare Tea / Artisan Coffee / Infusions / Homemade Petit Fours add £3.00

*All of our food and beverage prices are inclusive of VAT at the current rate.  
Please note that dishes are subject to seasonal changes and market availability.  
If you have a food allergy, intolerance or sensitivity, please speak to your server  
about ingredients in our dishes before you order your meal.  
A 12.5% discretionary service charge in main restaurant will be added to your final bill.*