



CANAPES

MEAT

Lamb albondigas, molasses, pistachios, coriander

Cornish duck scrumpet, pickled hedgerow jam

Smoked lamb or beef tacos, burnt salsa, coriander, harissa onions

Pig & pickles - Air dried salamis, garden pickles, black olive

Korean fried chicken, kimchee mayonnaise

Dry aged Nancarrow steak, smoked egg yolk, seaweed

Woodfired potato bread, seared lamb, samphire & anchovy

Beef fillet Carpaccio, fresh horseradish, rosemary

Crispy ox tail, anchovy mayo

FISH & SHELLFISH

Hot smoked mackerel, dulce remolade, spent leaven cracker

Smoked haddock croquettes, tartare

Cornish crab scone, lemon, garden radish

Sea trout tartar, crème fraîche, squid ink cracker

Chargrilled day boat squid, nduja, lemon, garden herbs

Crispy oyster, apple, fennel, lovage

Woodroasted scallop, harissa, salty fingers

VEGETABLE

Cows curd, preserved leek, sourdough cracker

Smoked pea, mint & ricotta, chick pea wafer, pea shoots

Truffle arancini, mozzarella, parmesan

Garden falafels, lemon yoghurt, pickled chilli, corriander

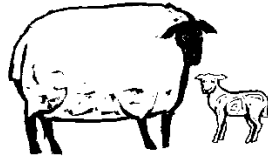
Polenta chips, gouda, wild mushroom

Blistered Heritage tomatoes, herbs, garlic & mozzarella, leaven cracker

Hot smoked mushrooms, black pepper, parmesan, sourdough

Ale brined & grilled carrots, carrot top salt & preserved lemon dressing

Toasted sourdough, aged cheddar rarebit, chive



SPRING

March, April, May

STARTERS

Torched Cornish day boat fish, radicchio, pickled beetroot, smoked almond aioli
Grilled asparagus, wild garlic sauce, brown butter and curds
Coal roasted beetroot, salted wild leek, pickled rhubarb, smoked almond
Ricotta & lovage agnolotti, heritage tomato, salted almond
Cornish crab, monksbeard, heritage tomato, Cornish seaweed
Woodroasted scallops, wild garlic, pork crackling, sorrel

MAIN

(Served to the table to share)

Smoked Nancarrow chuck, polenta bianco, cavolo nero, bonemarrow
Dry aged Ribeye, served pink, oregano & horseradish
Woodroasted Nancarrow lamb shoulder with grilled lamb legs served pink, salsa verde
Neck of beef braised in whey, grilled bavette, wild garlic

Purple sprouting broccoli, Cornish seaweed, wild garlic & pangrattato
Woodfired Cornish potatoes, fork mashed with fermented wild garlic, chicken salt & tarragon
Bound spring greens, whey, capers, fried herbs
Ember roasted beetroots, rainbow chard, raspberry vinegar & sage
Cornish earlies, seaweed, chive & wild mustard
Grilled garden greens, fresh curds & sourdough crumbs
Ale brined & grilled carrots, cardamom, rainbow chard, bronze fennel & radish

DESSERT

Elderflower cream, strawberry, basil, roasted oat
Chocolate nemis, Cornish strawberry & vanilla
Caramac tart, seasonal berries
Rhubarb & almond tart, whipped custard
Buttermilk & gorse pannacotta, crystallised pistachio, sorrel
Cherry parfait, genoise sponge, chocolate cream & tonka bean

NANCARROW



SUMMER

June, July, August

STARTERS

Cedar planked day boat fish, seaweed cracker, foraged sea herbs, garden fennel, lovage aioli
English mozzarella, wood roasted courgette, ember roasted tomato salsa
Padstow lobster, grilled gems, radish, dulse & rye
Cornish crab, monksbeard, heritage tomato, tarragon & capers
Monkfish crudo, gooseberry, fig leaf & sourcream
Torched sardines, harissa, salted courgette, roasted almond
Fresh curds, Grilled peas, sea vegetables

MAIN

(Served to the table to share)

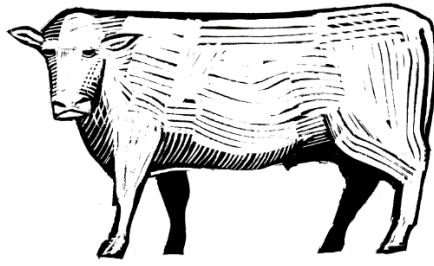
Smoked Nancarrow chuck, braised onions, pickled mushroom & dulse
Woodroasted aged Sirlon, heritage tomato ash salsa
Nancarrow new season lamb, preserved lemon, wild rocket

Slow cooked polenta, grilled corn, heritage tomato, tarragon
Bound spring greens, whey, capers & chive flower
English peas, artichoke, gem lettuce & organic grains
Woodroasted Cornish new potatoes, samphire, broad bean & wild nettle
Ember roasted beetroot, raspberry vinegar, cows curd, heritage grains & fennel pollen
Butterhead lettuce, buttermilk, seaweed & rye
Cows curd, garden peas, broad beans, courgette & cured yolk
Toasted fregola, tomato, pickles, garden leaves
Purple sprouting broccoli, seaweed, sea herbs & rye
Smoked tomato, fruit vinegar, wild garlic capers, sourdough & basil

DESSERT

Basque cheesecake, Cornish strawberries, lemon verbena & tonka bean
Elderflower posset, summer berries, basil, roasted oat
Paris- Brest, orange blossom, apricot & hazelnut
Meadowsweet parfait, garden gooseberry, genoise, honey & thyme
Honey mousse, English cherries, dark chocolate & nut crumb
Blackcurrent icecream sandwich, orchard jam, herb granola

NANCARROW



AUTUMN

September, October, November

STARTERS

Cured coppa & smoked jowl with wild mushroom, cider roasted shallot, pork crackling
Line caught mackerel, buttermilk, blackberry & apple
Polenta & sage filled pasta, wild mushroom & truffle
Torched day boat fish, roasted onion, pickled wild mushroom & radicchio
Ale pickled celeriac, roasted onion, sourdough crumb, cured heart bottarga
Hake scotch egg, tarragon aioli, smoked dulse

MAIN

(Served to the table to share)

Whole organic lamb, cavolo nero & smoked garlic
Wood oven braised mutton, Cornish seaweed & rosemary
Slow cooked shin of beef, blackpepper & dulse
Salted brisket, radicchio, wholegrain mustard & pickles
Smoked chuck of beef, grilled Denver, brassica dressing

Slow braised borlotti beans with tomato ragu, cavolo nero & garden herbs
Truffled Jerusalem artichokes, ember baked squash, garden greens, chestnut & sage
Roasted almond, garden chard, salted sardine
Smoked heritage tomato, grilled corn, slow cooked polenta, gouda
British fava beans, roasted garlic, garden greens
Ale brined carrots, hazelnuts & buttermilk
Winter bread salad, elderberry, anchovie
Braised English lentils, grilled squash, Jerusalem artichoke & sage

DESSERT

Pistachio & olive oil cake, Nancarrow honey
Damson & almond tart, crème fraiche
Steamed ginger pudding, pear & cider cream
Brown sugar pannacotta, popped corn & honeycombe
Ricotta doughnuts, whipped custard, grated chestnut

NANCARROW



WINTER

December, January, February

STARTER

Fermented barley with smoked wild mushroom, chicken skin, wood sorrel
Roasted cauliflower agnolotti, beef brodo, heart bottarga
Heritage beetroots, smoked mackerel, sea fingers, crackling
Seared lamb leg, orchard jelly, sprout gremolata, fermented leek
Pastrami sea trout, horseradish, yogurt, pickled chilli & corriander

MAIN

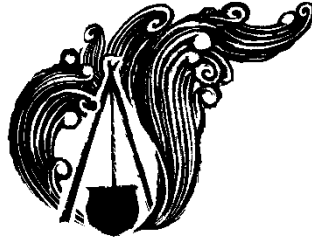
(Served to the table to share)

Grilled prime cuts of beef, smoked bearnaise, tarragon
Woodfired topside of beef, served pink, bone liquor, garlic & anchovy
Woodoven braised beef, roasted shallots & watercress

Whole smoked celeriac with bone liquor, marrow butter, seaweed & black truffle
Glazed salt baked beetroots, burnt turnips, winter greens, Nordic mustard & puffed grains
Pressed swede, wild mushroom, aged gouda & truffle
Seared January king cabbage, ale fermented barley, smoked butter & salsa verde
Braised English lentils, grilled carrots, smoked almond & carrot top pesto
Grilled hispi cabbage, roasted onions, aged gouda, mustard & cured egg yolk

DESSERT

Muscavado tart, cider cream, honeycomb
Chocolate caprese, poached rhubarb, clotted cream
Steamed pudding, orchard jam, vanilla custard
Sourdough tart, poached quince
Triple layer chocolate brownie, mulled pear, hazelnut mascarpone



**FOR LATER ON...
..SERVED FROM OUR WOODFIRED KITCHEN.**

Woodfired pizzas with a selection of toppings, garlic aioli, smoked bbq sauce

Smoked Beef brisket, mustard, chilli jam, sweet pickles, potato bun

Nancarrow Kebab - Lamb & beef slow cooked over fire, served in chargrilled flatbreads with chopped salad, garlic yoghurt & sweet chilli sauce

Porchetta - Whole pork middles, slow roasted, sliced & dressed with salsa verde, served in a potato bun

Nancarrow Burger - Dry aged 6oz beef patty, Cornish gouda, mustard, ketchup
Served in a potato bun with garden leaves & crispy shallots

Nancarrow Hotdogs - Old Cornish pork sausages, potato buns & all the toppings,
Crispy onions, pickled red onions, pickled chillies, ketchup, frenchies mustard & buffalo sauce

Smoked lamb buns with anchovy mayo, watercress, garden pickles

Pork gyros, marinated in garlic, oregano & lemon, chargrilled flatbreads, chopped salad, tzatziki & shoestring potato