

PURO

RESTAURANT & BAR

SUMMER A LA CARTE MENU

APERITIF

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| GUSBOURNE Brut Reserve 2018 Kent, England 125ml | 9.00 |
| WINE OF THE WEEK 175ml | 6.50 |
| PIER GIN & TONIC 50ml Clevedon Distillery gin & Fever-Tree tonic | 10.00 |
| LOUIS ROEDERER Brut Premier, Reims, France 125ml | 12.00 |

STARTERS

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| SOUP OF THE DAY Fresh homemade bread | 7.00 |
| ISLE OF WIGHT TOMATO SALAD Goats curd, balsamic jelly, black olive crumb, micro basil cress, basil oil | 8.00 |
| TUNA TARTARE Avocado & wasabi ice cream, seaweed tapioca cracker, lime gel, Vietnamese pickled salad | 10.00 |

MAINS

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| WARM COURGETTE & PEACH SALAD Courgette velouté, charred courgette, poached quails egg, burrata, grilled peach, hazelnuts | 18.00 |
| ONGLET OF LOCAL BEEF Triple cooked chips, charred baby gem, tomato chutney, mushroom ketchup, charcoal oil | 19.00 |
| PAN FRIED CORNISH SOLE Parsley & hazelnut pesto, rock samphire, new potatoes, charred spring onion | 21.00 |

DESSERTS

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| STICKY TOFFEE PUDDING Vanilla ice cream | 7.50 |
| BUTTERMILK PUDDING Strawberries, elderflower jelly, almond crumble, strawberry sorbet, candied almonds | 8.00 |
| DARK CHOCOLATE & RASPBERRY Chocolate cremeaux, chocolate crumb, raspberry gel, raspberry sorbet | 8.50 |

TO NIBBLE / SHARE

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| MIXED SPANISH OLIVES | 3.50 |
| HOMEMADE BREAD Roasted garlic, olive oil & aged balsamic | 4.00 |
| SMOKED CODS ROE Homemade focaccia | 5.00 |
| SOFT SHELL BABY PRAWNS Honey & almond dressing | 6.50 |
| CURED MEATS SHARING BOARD Selection of Italian meats, roasted garlic, olives, sundried tomatoes, homemade bread | 15.00 |
| DORSET CRAB & MOOLI ROLL Pickled watermelon, Granny Smith apple, buttermilk, crab tuile, dill oil | 11.00 |
| ST AUSTELL BAY MUSSELS Chorizo, Somerset cider, leeks, cream | 9.00 |
| RABBIT & PISTACHIO TERRINE Pressed foie gras, gingerbread, prune puree | 10.50 |
| HERB CRUSTED LAMB LOIN Charred aubergine, new season carrots, braised lamb croquette, cavolo nero, salsa verde, sweetbreads | 22.50 |
| GUINEA FOWL Girrolle mushrooms, braised fennel, lentils, chorizo, aubergine puree, chicken velouté | 20.50 |
| PAN FRIED MONKFISH Spinach mash, sweetcorn, pickled shallots, cavolo nero, Champagne sauce | 25.00 |
| TOASTED HAY PANNACOTTA Poached rhubarb, caramelised white chocolate, rhubarb sorbet, hibiscus jelly | 8.00 |
| ICE-CREAMS & SORBETS | 2.00/scoop |
| CHOICE OF LOCAL CHEESES Crackers, chutney, apple, celery (please ask a member of staff for choices) | 2 for 7.50 3 for 9.50 4 for 12.00 |