

PURO

RESTAURANT & BAR

SPRING SAMPLE MENU 2022

OUR MENU SOMETIMES CHANGES WEEKLY SO PLEASE CALL US
IF YOU WOULD LIKE AN UPDATED MENU EMAILED TO YOU

APERITIF

GUSBOURNE 9.00
Brut Reserve 2018 Kent, England 125ml

CHEW VALLEY GIN & TONIC 25ml 6.50
London dry gin & Fever Tree Tonic

LOUIS ROEDERER 12.00
Brut Premier, Reims, France 125ml

GUEST WINE

SPECIALLY SELECTED FROM V&V 25.00
Ask your server for this week's wine

STARTERS

SOUP OF THE DAY 7.95
fresh homemade bread

BEETROOT & GOATS CHEESE SALAD 8.50
truffled goat cheese, candied walnuts, hazelnut tuile,
balsamic, watercress

FOUR BIRDS TWO WAYS 9.00
duck, quail & guinea fowl terrine, chicken liver parfait,
red onion marmalade, toasted focaccia

MAINS

POLENTA AND MUSHROOMS 19.50
crispy chickpea & polenta cake, mushrooms, spinach,
cashew cream

RUMP OF LOCAL BEEF 23.50
anna potato, onion puree, portobello mushroom, confit
vine tomatoes, greens, horseradish, red wine jus

BRAISED LEG OF LAMB 26.50
baked parmesan mash, carrot puree, ratatouille,
courgettes, tenderstem, salsa verde, lamb jus

DESSERTS

DARK CHOCOLATE FONDANT 9.00
butterscotch, amaretto ice cream

WHITE CHOCOLATE PANNACOTTA 8.50
rhubarb, sesame brandy snap

LEMON TART 8.00
chantilly cream, fresh raspberries

TO NIBBLE / SHARE

MIXED SPANISH OLIVES 4.00

HOMEMADE BREAD 5.00
roasted garlic, olive oil & aged balsamic

SMOKED CODS ROE 6.00
homemade focaccia

SCHOOL PRAWNS 8.50
chilli lime coriander dipping sauce

CURED MEATS SHARING BOARD 16.00
italian meats, roasted garlic, olives, sundried tomatoes,
homemade bread, oils & balsamic

BAKED HALF SHELL SCALLOPS 12.00
scallop roe & gruyere bechamel, pangrattato

SMOKED HADDOCK CROQUETTES 9.00
wild garlic mayonnaise, micro herbs, fennel

ST AUSTELL BAY MUSSELS 10.00
chorizo, leeks, Somerset cider, cream

WHOLE CORNISH SOLE 24.00
brown butter shrimp and capers,
new potatoes, braised fennel

FILLET OF COD 25.50
crushed jersey royal potatoes, sweetcorn, wild garlic
mayonnaise, baby spinach, tiger prawns, prawn velouté

DUCK BREAST 25.00
potato rosti, baby carrots, cavolo nero,
blackberries, jus

MIXED BERRY CRUMBLE 7.50
vanilla ice cream

ICE-CREAMS & SORBETS 2.50/scoop

CHOICE OF LOCAL CHEESES 2 for 8.00
homemade crackers, chutney, apple, celery
3 for 10.00
4 for 12.00

DESSERT WINE

Errazuriz Late Harvest Sauvignon Blanc, Chile 5.00

Fairview 'La Beryl Blanc' Chenin Blanc / 6.50

Muscat Paarl, South Africa



TRENCHERMAN'S

GUIDE

