

## Lunch Friday 9<sup>th</sup> August 2024

### Starters

Handpicked Devon Crab, Hass avocado, wasabi and finger lime £30  
Hubert Lacoste's Tomatoes dressed in cherry juice with soft curd and fig leaf (V) £20  
Warm salad of Artichokes, crispy quail's eggs, summer beans and black Australian truffle (V) £28  
Hand-rolled spaghetti, Cornish Lobster with N25 Oscietra caviar and Amalfi lemon £38  
Phil Howard's Langoustine dish, truffle purée, parmesan gnocchi, potato and truffle emulsion £42  
Roast French Quail, grilled peach, fine beans and hazelnuts. £24.50

### Main courses

Roast Wild Brill, niçoise potatoes, coco beans, summer courgettes and tomato £46  
Roast Newlyn Cod, persillade of Scottish girolles, line caught squid and Alsace bacon £44  
Southdown's Lamb, Romero pepper piperade, lamb kofte, fried capers and olives £48  
Roast Landes Chicken (Arnaud Tauzin), Scottish langoustines, truffle sweetcorn, roast chicken sauce £50  
Hand rolled parmesan Gnocchi, globe artichoke, datterini tomatoes, cauliflower mushroom and ewe's cheese (V) £35

### Sharing dish (for 2 people)

800g Belted Galloway Côte de Beouf from the Butcher's Block in Banstead, Galette potatoes, Scottish girolles and red wine sauce £120

### Desserts

Brown sugar custard tart with blackberries and fig leaf £17  
Chocolate barquette, Mekonga 70%, Sicilian pistachio and salted caramel £18  
Creamed rice pudding, caramelised oat milk, cherries and amarena cherry ripple ice cream £16.50  
Mille-feuille of English raspberries, lemon verbena cream and baked raspberry ice cream £17.50  
Selection of Cheese - oat cakes and walnut sourdough £19

### *Difference coffee and petit fours £7*

Mineral water £4.75 (75cl btl.)

A discretionary gratuity of 15% will be added to the total bill.

**If you require allergy information concerning menu items please ask a member of staff.**



@cornusrestaurant

**Contemporary Art Collection**

**For further information contact: [tanyabaxtercontemporary.com](http://tanyabaxtercontemporary.com)**

