



Supper from 18:30

Oysters, horseradish, lovage, cucumber 3.95ea
Native from the river Helford

A few slices of fennel salami, pickles 6.5

Barbecue carrot, sesame, labneh, curry, raisin, sea buckthorn 7.5

Beetroot tartare, beef fat, yoghurt, flowers, yolk, crouton 8.5

Cured monkfish, curry, grape, almond, yogurt 9.5

Squash terrine, veloute and pastilla of chard, ewes curd, nastursium 16

Shellfish taglietelle, nduja, tomato, fresh herbs 18

Turbot, fritter, bone sauce, courgette, aioli, sage 26.5

Sirloin of beef cooked over coals, broccoli, onion, lovage – served with ‘cottage pie’ 29
Boscarnon beef from the Lizard, 100% grass and foraged fed for life

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Brambles, fig leaf, honeycomb, buttermilk 8

Baba au rhum, lavender, local cream 10
Kraken

Cheese, apple, honeycomb, apple membrillo, crackers made from yesterday’s bread 12
Sparkenboe blue (Raw milk), Bath soft, Driftwood ash goat’s cheese, Kern (supreme champion)

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Our own Vermouth *Hogweed lavender, fig leaf* 6.5

Yallah explore coffee for 2 *Kagumoino mill, Kenya* 8.5

Grahams 20yr tawney port *50ml* 4.5

La fleur d’Or, Sauternes, France, *75ml* 6

Please be aware we make bread & pasta in our kitchen twice daily – if you have any dietary requirements please let one of our team know – Our game may contain shot pellet - the use of mobile phones for calls is not permitted in the dining room

www.nenyardrestaurant.co.uk - @nenyardrestaurant - 01326221595