

Roast courgette flower

Fresh ricotta, courgette, pine nut and basil purée, 9.00

Artichoke salad

Sicilian tomato, buffalo mozzarella, basil 8.50

Cornish crab raviolo

Cucumber, samphire, lemon grass 13.90

Cornish mackerel escabeche

Fennel, lemon and carrot 8.00

Scallop and suckling pig

Diver caught, toasted cauliflower purée, radish, soy glaze 12.00

Smoked ham and chicken ballotine

Black pudding, celeriac rémoulade 9.50

Duck foie gras

Seared escalope, poached fruits, watercress and hazelnut 13.00

Summer vegetable risotto

Fresh peas, tomato, chervil, Parmigiano Reggiano 14.50

Filet à la bordelaise

9oz dry aged Scotch beef on the bone, potato purée, red wine, shallot and bone marrow 29.00

Roast Gurnard

Grilled squid, fregola, herb crust 18.50

Halibut

Bulgar wheat, sea greens, pine nut, salted grape vierge 24.00

Cornish lemon sole

English peas, ratte potatoes, beurre noisette 18.00

Assiette of Devonshire lamb

Rump, sweetbread and belly, fresh borlotti, Sicilian tomato, kalamata olives, salsa verde 22.00

Slow roast middlewhite pork

Cabbage, apple, fennel and potato gratin, jus 17.50

Green vegetables 3.75

Sharpe's Express potatoes, mint and olive oil 3.75

Secretts Farm leaf salad 3.75

SET MENU

2 Courses 19.50 – 3 Courses 22.50

Spring onion and potato textures, baby artichoke, parmesan beignet
Loch Duart salmon confit, chilled cucumber and sorrel soup, horseradish cream
Ox cheek and ham hock croustade, secrets farm beetroot, watercress

Summer vegetable risotto, fresh peas, tomato, chervil, Parmigiano Reggiano
Cornish Pollock brandade, grilled squid, red pepper and olive dressing
Warm salad of lamb breast and sweetbread, ratte potatoes, caper herb sauce

Vanilla panna cotta, English summer berries
Banana and walnut cake, peanut brittle, caramelised bananas, peanut butter ice cream
Chilled watermelon soup, Muscat de Rivesaltes, fresh mint, honey dew sorbet
Pistachio cake, carrot and cardamom ice cream, white chocolate and grué de cacao mousse

Your bill will be left open for you to leave a gratuity at your discretion

For groups of 8 people or more, a discretionary service charge of 12.5% will be added
Sauterelle complies with the hospitality industry's voluntary code of practice

Prices include VAT at 17.5%