



# CRITERION

restaurant

## A La Carte Menu

Welcome to the Criterion Restaurant where it is our aim to source the highest possible quality ingredients from within the British Isles. We are a member of the **Sustainable Restaurant Association** and are working with them to continually improve our sustainability.

Our fish is chosen every morning in the small fishing village of Looe in Cornwall and delivered the same day to ensure freshness. Our meat is all rare breed, sourced from individual farms, free range and out door reared, hung for a minimum of five weeks and butchered on the premises. We make our bread and churn our own butter. We also smoke our own fish and make our own pasta, ricotta, ice cream and sorbet.

### STARTERS

½ Dozen Rock oysters, shallot vinaigrette £15.50

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Malden £15.50

Waldorf salad, grapes, walnuts, apple, celery, blue cheese £6.50/£12.00 **(V)**

Caesar salad, pancetta, poached duck egg, anchovy, parmesan £7.50 / 14.00

Marinated white peach, Parma ham, basil cress £9.00

Brandy Cornish crab bisque, crab tortellini, coriander cress £9.00

Confit duck terrine, foie gras torchon, pickled baby vegetables, baby beetroot, melba toast £9.50

Chicken parfait and foie gras terrine, red onion chutney, melba toast £10.00

Hand rolled buffalo mozzarella, basil pesto, heritage tomatoes, basil cress £11.00

Home smoked salmon and eel, horseradish mousse, mixed cress £12.00

Pan fried Isle of Man king scallops, samphire, beurre blanc £14.50

