



Sample

@hoteltresanton

First Course

- Ribollita soup, focaccia 8
- Iberico ham, Cornish coppa, salami, olives, cornichons 16
- Foie gras parfait, apple chutney, sourdough bread 14
- Dandelion, beetroot, goat's cheese, walnuts 10
- Pear, chicory, gorgonzola, pine nuts 10

Smoked, fish & shellfish

- Smoked salmon, capers, parsley 12
- Crab, quail's egg, tomato, avocado, grissini 14/22
- Grilled sardines, tomatoes, olives, capers, basil 12
- Linguine, lobster, chilli, garlic, parsley 14

Main courses

- Fish soup, lobster, scallop, monkfish, cockles 28
- Brill on the bone, broccoli, green beans, pancetta, new potatoes 24
- Fish & chips, crushed peas, tartar sauce 19
- Red Ruby beef ragu, saffron gnocchi, gremolata 22
- Risotto, asparagus, leek, parmesan 18

Sides 4

- Padstow salad leaves*
- Purple sprouting broccoli, green beans*
- Chips and mayo*



Sample

@hoteltresanton

Desserts

Dark chocolate marquise, praline ice cream 8

Lemon tart, raspberry sorbet 8

Tunisian orange cake, yogurt sorbet 7

Miss Muffet, Wigmore, Cornish Blue,
quince, apple chutney, celery, biscuits 12

Ice Cream & Sorbet

Maple and pecan sundae 9

Affogato di gelato 7

Homemade ice cream and sorbets with biscotti 2.50 per scoop

Chocolate, Vanilla, Espresso, Strawberry, Pistachio

Yogurt, Passion fruit, Mango, Raspberry, Coconut

Dessert Wine

Sauternes, Château Petit Vandrines, 2012, Bordeaux, FR 8/30

Tokaji, Aszú 5 Puttonyos Dereszla, 2008, HU 12/55

Banyuls, Domaine de la Rectorie, 2012, Banyuls sur mer, FR 14/60

Port

Taylor's Vintage 1985 12

Taylor's Tawny 10yr 8

Madeira, Duke of Clarence 7