

St Tudy Inn



Autumn Menu 2025

Light Bites

- Mixed Marinated Cornish Olives 6
- St Tudy Stout Bread, Thyme & Sea Salt Butter 6
- Porthilly Oyster, Pickled Cucumber, Dill 4 *(Each)*
- Sweetcorn Ribs, Garlic Aioli, Lime 6

Starters

- Pan Seared Cornish Scallops, Burnt Leek puree, Salsa Verde 16
- Langoustines, Bisque, Radish, Lemon Jel, Herbs 15
- Smoked Beef Croquettes, Black Truffle Mayo, Aged Parmesan 13
- Beetroot Tartare, Whipped Goats Cheese, Walnut, Dill 12

Mains

- Day Boat Fish, Vadouvan, Kohlrabi, Pink Fir Potato, Fennel, Dill *(Market Price)*
- Wild Bodmin Moor Venison, Turnip, Cavolo Nero, Potato Rosti, Red Wine Sauce 32
- Chinese Five Spiced Duck Breast, Dauphinoise Potato, Orange Jel, Chicory 34 10oz
- Sirloin Steak, Loaded Beef Fat Onion, Hand Cut Chips, Peppercorn 38 Roasted
- Autumn Squash, Pickled Vegetables, Spiced White Bean Velouté 22
- Slow Braised Smoked Brisket & Stout Pie, Whipped Potato, Tender stem Broccoli 20
- Battered Haddock, Hand Cut Chips, Crushed Minted Peas, Tartare, Lemon 21/14

Sides

- Tender stem, Garlic Aioli, Almonds 5.5
- Roasted Hispi Cabbage, Pickled Walnut Ketchup, Parmesan 5.5
- Cornish New Potatoes 5.5
- Hand cut Chips or Skin on Fries 5.5

