

TIM ALLEN'S

Fritch  
of  
Bacon

- INN -

A LA CARTE MENU



Starters

Quail

Breasts glazed in Verjus & grapes, January king, confit leg, glazed raisins, crispy egg

Free range pork jowl

Sauté tiger prawns, langoustine consommé, yuzu, toasted sesame seeds, Sansho pepper

Chicken wings

Barbecued celeriac, baby leeks, bonito vinegar, Katsubuoashi jus gras, chicken skin crisps

Cornish mackerel

Slow cooked Porthilly oyster, aerated horseradish buttermilk, dill snow, preserved gooseberry

Hand dived scallops

Maple glazed bacon, cauliflower cream, mooli, pink rhubarb & scallop sauce infused with Madras spices



Mains

Cornish cod

Roasted in butter, fermented cabbage & Morteau sausage, salt baked potato, onion honey & white wine cappuccino

Cornish turbot

Lightly steamed, brown shrimp wonton, Tosaka seaweed, yuzu gel, Kombu dashi

Local fallow deer

Haunch ragout, warm jacket potato mousse, Savoy cabbage, quince purée, red wine sauce

Great Garnetts pork fillet

Iberico lardo, crispy black pudding, heritage hay carrot, salt baked apple & pork sauce

Goosnargh duck

Roasted breast, crispy leg cannelloni, cured foie gras, Yorkshire rhubarb



Desserts

Cheesecake

Fresh citrus fruits, praline nuts, candied orange, mandarine sorbet

Pink Lady apple

Sourdough ice cream, crispy gold leaf, apple snow & maple apple consommé – Minus8 vinegar

Valrhona chocolate délice  
'Tainori & Kidavao'

Textures of Comice pear, white miso caramel

Selection of three scoops of  
ice cream & sorbets

Rhubarb, Lime curd, Sourdough, Raspberry, Orange or Caramelised white chocolate

Selection of three cheeses  
(£3 supplement or £10 as  
an extra course)

Cerney, Driftwood, Waterloo, Mayfield, Beaufort, Morbier, Beauvale, Fourme au Maury

£58 for three courses

*Includes homemade sourdough, snack & pre-dessert*

10% discretionary service charge added to all restaurant bills. Some of our food contain allergens; please speak to a member of staff for more information. All prices are inclusive of 20% VAT.