



## **DINNER MENU**

### **STARTERS**

Dressed Cornish crab, egg and caper mayonnaise	<b>12.5</b>
Beetroot and Apple Soup	<b>4</b>
Pea and Ham Soup	<b>4</b>
6 Colchester Rock oysters, shallot vinegar, lemon wedges	<b>8.75</b>
Confit of Loch Duart salmon, Whitby crab, avocado and lime	<b>7</b>
Warm Scotch egg, beetroot and horseradish	<b>6</b>
Crispy duck, spring onion, plum sauce	<b>8</b>
Twice baked organic Cheddar souffle, pear and walnut	<b>6.50</b>

### **MAINS**

Cornish Brill, braised oxtail, shallots, lemon oil	<b>15</b>
Crispy fillet of salmon, raisin puree, choucroute	<b>15</b>
Grilled whole lemon sole, buttered Jersey Royals	<b>18</b>
Roast fillet and crispy belly of Jimmy Butler pork, Clonakilty Black pudding, Savoy cabbage	<b>15.50</b>
Chicken and Mushroom Pie, cheddar and leek mash, chicken gravy	<b>12.50</b>
A taste of local Rabbit	<b>15</b>
10 oz Rib eye of Aberdeen Angus beef	<b>17.50</b>
10 oz Fillet of aged 28 day Aberdeen Angus beef	<b>26</b>

### **VEGETARIAN**

Homemade egg pasta, spinach, wild mushroom, truffle oil.	<b>10</b>
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### **WHY NOT TRY OUR SET MENU WEDNESDAYS ,THURSDAY AND SUNDAYS**

14.95 FOR 2 COURSES INCLUDING A CARAFE OF HOUSE WINE

16.95 FOR 3 COURSES INCLUDING A CARAFE OF HOUSE WINE

PLUS OUR CHAMPAGNE SUNDAY BRUNCH £12.50

**MINT RESTAURANT IS YOUR NEW LOCAL RESTAURANT FOR ANY OCCASION.....**