

# ALA CARTE

## Snacks

### Bread

*Custom House Bread, Flavoured Whipped Butter, Cornish Sea Salt*

£3.50

### Olives

*Italian Mixed Olives*

£3.50

### Mixed Nuts

*Curry & Lime Cashews, Lemon & Black Pepper Peanuts, Cayenne Pepper & Nutmeg Spiced Almonds*

£3.50

## To Start

### Wood Pigeon

*Smoked Roasted Crown, Lapsang, Sweetcorn*

£14.00

### Scallop

*Hand Dived Scallops, Cauliflower, Black Pudding*

£21.00

### Potato

*Salt Baked Potato, Parsley, Quickes Vintage, Nasturtium*

£9.00

### Mackerel

*Apple Cured Torched Fillet, Belly Tartar, Cucumber, Apple, Dill*

£13.50

### Vulscombe Goats' Cheese

*Vulscombe Goats' Cheese Mousse, Celery, Apple, Walnut*

£11.50

## Main Course

### Chicken

*Beachridge Farm Chicken Breast, Truffle & Chicken Mousse, Leek, Smoked Pomme Puree, Tarragon*

£20.50

### Cod

*Poached Cornish Landed Cod, Miso, Seaweed, Caviar*

£21.50

### Venison

*Wild Devon Venison Loin, Plum, Almond, Sake, Soy*

£26.00

### Lamb

*Saddle of Dartmoor Lamb, Beetroot, Girolles, Romanesco, Malt*

£23.50

### Gnocchi

*Potato Gnocchi, Globe Artichoke, Broad Beans, Spring Onion, Mascarpone*

£19.00

### Chateaubriand for Two

*Prime Dartmoor Fillet, Roasted Tomato, Shallot, Forest Fungi Mushrooms, Watercress, Red Wine*

£75.00

## Sides

### Green Beans

*Fine Beans, Toasted Almonds, Lemon* £4.50

### Lyonnaise

*Saute Potatoes, Onion, Thyme* £5.00

### Parsnips

*Honey Roasted Piccolo Parsnips* £4.50

### Chantenay Carrots

*Cumin Glazed* £4.50

### Pomme Puree

*Smoked Mashed Potato* £5.00



**CUSTOM HOUSE**  
PLYMOUTH

*Some of our cheeses are produced using raw milk. Please speak to a member of our team who can assist you with your selection.*

*Some of our food and drink may contain nuts & other allergens. If you have any special dietary requirements, please speak to a member of our team who can advise on your choice.*

