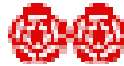


# ACQUA

BAR + RESTAURANT



## Welcome to our Restaurant

The beaches on the north Cornish coast are beautiful at this time of the year. The raging Atlantic buffeting the rugged cliffs as they have done for centuries in a never ending fight between land & sea

I remember sitting in front of my open wood fire warming my toes after my walk thinking of my next selection of dishes for you to taste

The steaks are fantastic too!

In choosing our suppliers I have focused on location, reputation and above all freshness & quality.

### *Reeves*

Suppliers of high quality meat & game

### *C A Belcher & sons*

Daily deliveries of fresh fruit & vegetables from local growers and New Covent Garden

### *Kingfisher of Brixam*

One of England's finest fishmongers

### *The Cheese Cellar*

Suppliers & producers of Continental & British artisan cheeses

Matched with a selection of quality wines we aim to provide a memorable dining experience.

Mark Berryman

Head Chef

January 2012

## Sample A la Carte Menu

### *Breads*

Selection of breads with olives and oil £4.50

### *Starters / Appetisers*

Searred king scallops, black pudding crisp, granny smith apples & pancetta £10.50  
Compression of duck confit & Foie gras, chamomile sea salt & peach & golden grape puree £10.95  
Wild mushroom & salsify spring roll with a Ponzu dipping sauce £6.50  
Baby carrot & haricot vert terrine, parmesan panacotta, ginger reduction, caraway brittle £7.50  
Pearl barley & roasted root veg soup, oxtail samosa, winter truffle essence £6.50

### *Mains*

Wood pigeon, grillote & chestnut hotpot, honey roasted parsnips & home made bread £16.75  
Pan seared venison, star anise scented fondant potato, candied red cabbage, apples & cranberries, red wine jus £23.00  
Monkfish fillet rolled in herbs, wrapped in Serrano ham with smoked garlic & vanilla risotto £21.50  
Pan fried skate wing, winter bean stew, thyme & red peppercorn butter £16.50  
Beetroot tatin, roasted fennel & squash, golden cross goats cheese £14.50

### *From the Char grill*

*All of our beef is, 28 day dry aged from John Scotts, Fearn farm in Ross Shire. It is chosen for its ample marbling content giving maximum natural flavor.*

227g Rib Eye Steak £19.45  
227g Sirloin Steak £18.95  
200g Fillet Steak £24.00  
Scottish Salmon Steak £16.30

*All grills served with roasted portabella mushroom & roast plum tomato, goose fat chips or mash and your choice of Béarnaise sauce, Peppercorn sauce, Red wine jus.*

### *Alongside*

Sautéed baby spinach in garlic butter	£3.00
Fine beans and shallots	£3.00
Mashed potato	£3.00
Hand cut chips fried in goose fat	£3.00
Rocket and parmesan salad	£3.00
Mixed leaf salad	£3.00
Béarnaise sauce, Peppercorn sauce, Red wine jus	£1.50

### *Desserts*

Dark chocolate brownie, kirsch cherries, sour cherry sorbet	£7.00
Lemon & cointreau tart, vanilla pod ice cream, lemon grass foam	£7.00
Sloe Gin poached pear, mascarpone charlotte	£7.00
Selection of homemade ice creams & sorbets	£5.00

### *Ice Creams / Sorbets*

Vanilla, Chocolate, Clotted Cream, Cherry	£1.75 a ball
Lemon , Raspberry, Quince apple	£1.75 a ball

### *Cheese*

3 cheeses £8.75 – 4 cheeses £10.30

#### Wigmore

Award winning semi soft ewe's milk cheese (unpasteurised)

#### Hereford Hop

3 month matured cow's milk cheese. Semi hard coated with crushed hops.

#### Barkham Blue

Firm and buttery cow's milk cheese (pasteurised)  
(From Sandy Rose at Two Hoots Dairy, Arborfield)

#### Tornegus

Cows milk, semi hard cheese matured by James Aldridge in Godstone, Surrey

All are served with home made piccalilli and walnut bread.