

# THE SARDINE FACTORY

- SINCE 2018 -



## HOTEL TRESANTON

Kombu baked golden beetroot tart, cashew & seaweed, black  
garlic ketchup & whipped feta

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SF smoked haddock 'Bijou' scotch egg, curry, fennel, gem  
lettuce & Umai caviar

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Dry aged Looe landed monkfish, sea vegetables, pied du  
mutton mushrooms, caramelised celeriac, classic peppercorn  
sauce

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## TEMPLE OF HERA - GBM MAIN COURSE

Cornish Lamb rump, melitzanosalata puree, hung yoghurt, feta,  
dried olive, baked lamb neck brian, flatbread

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Mango, yuzu, lime, mint & passionfruit meringue

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Apple tarte tatin, Sheila's clotted cream ice cream, elderflower  
& vanilla cream, salted apple caramel



Michelin Bib Gourmand Awarded Menu, prepared by Chef Owner Ben Palmer & Team  
If you require guidance with our menu, please ask for more information on our ingredients.  
Hook up to our WiFi - SF Restaurant Guest - Sfwifi00