

**MENU**

**3 courses £35.00**



**ravioli of lobster and crab**

served on a bed of wilted baby spinach with a lobster bisque

**pan seared marinated breast of pigeon**

in a rich blackberry jus with a straw potato and micro herb salad

**pan seared cornish king scallops**

on a puree of cauliflower and yarg cheese with fresh pea shoots and grilled pancetta

**foie gras and chicken liver parfait**

with peach chutney, dressed micro herbs and brioche fingers

**grilled vulscombe goats cheese dusted with beetroot powder (v)**

diced beetroot, orange segments, green bean lattice, walnuts and baby herbs



**breast of cornish "rouen" duck**

vanilla mash, roasted plum and sautéed bok choy with a rich plum and red wine jus

**fillet of pan fried sea bass**

sun blushed tomato and olive crushed potatoes, braised fennel lemon oil

**fillet of cornish "aberdeen angus" beef (£5.00 supplement)**

on a bacon & spring onion rösti, green beans, sugar snaps and a shallot, madeira & red wine reduction

**roasted loin of venison**

dauphinoise potatoes, braised cabbage, parsnip and carrot puree, orange and liquorice sauce

**pan fried gnocchi (v)**

with wild mushrooms, fried sage, parmesan and aged balsamic

**whole newlyn lobster prepared exactly how you like it**

served with minted new potatoes, vegetables and salad  
(£10.00 supplement. 24 hours notice required)

**whole dover sole**

simply grilled with lemon butter, cracked black pepper and sea salt and offered with potatoes and seasonal vegetables  
(£5.00 supplement. 24 hours notice required)



**DESSERTS**



**crème brûlée**

caramelised banana and “hokey pokey” ice cream

**apple tarte tatin**

custard and clotted cream

**sticky toffee pudding**

with crème anglaise and a caramel sauce

**assiette of chocolate desserts**

including, cheesecake, gooey centre brownie, white chocolate & baileys mousse

**hazelnut meringue**

layered with fresh raspberries and chantilly cream

**west country cheeses (£3.00 supplement)**

served with quince jelly, dried apricots, biscuits, grapes and celery  
(can be a fourth course at £9.00)

