

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)

