

# DINNER MENU

## STARTER

|   |     |
|---|-----|
| Butternut Squash & Sweet Potato Soup                                    | £10 |
| Tiger Prawn & Ginger Ravioli, Coriander, Spinach, Shellfish Foam        | £12 |
| Duck Leg Pressing, Smoked Carrot, Pickles & Watercress                  | £12 |
| Blackened Mackerel, Mango Chutney, Lentil Dhal, Coriander & Onion Bhaji | £11 |
| Beef Carpaccio, Pickled Walnuts, Cornish Smoked Cheese, Crispy Shallots | £12 |
| Warm Goats Cheese, Apple & Pear, Cider Vinegar                          | £11 |
| Sundried Tomato Smoked Aubergine, Globe Artichoke & Sherry Vinegar (VE) | £11 |
| Cornish Mussels, Carrot & Ginger  | £11 |

## MAINS

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| Fish & Chips, Tartare Sauce, Hand Cut Chips                          | £22 |
| Melody Of Cornish Fish, White Wine, Fennel & Spring Onions           | £24 |
| Glazed Duck Breast, Cavolo Nero, Rosti Potato, Plum Jam, Pancetta    | £28 |
| Local Grey Mullet Tiger Prawns & Braised Leeks                       | £24 |
| Pork Belly, Creamed Potato, Granny Smith, Kale                       | £26 |
| Burnt Shallot Tart Beetroot Custard, Pickled Walnuts (V)             | £22 |
| Wild Mushroom Risotto Tarragon Croutons, Samphire & Glazed Tofu (VE) | £22 |
| Roast Poussin Rosti Potato, Spinach & Turnip                         | £24 |

## CHAR-GRILL

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| Spatchcock Chicken Chilli, Garlic & Lemon, Sauteed Potatoes, Spicy Aioli | £26 |
| Sirloin Steak Flat Mushrooms, Hand Cut Chips, Peppercorn Sauce           | £28 |
| Monkfish Curry With Scented Rice   | £24 |

## SIDES Supplement

Sauteed Potatoes | Hand Cut Chips | Garlic Creamed Potatoes

Glazed Carrots | Kale & Bacon | Tomato & Spring Onion



Adults need around 2000 Kcal a day. You can view our calorie information by scanning the QR code.

May contain traces of allergens. Please let us know if you have any allergies or dietary requirements.

Whilst we do our all to accommodate our guests, we cannot guarantee any dish will be completely allergen free.

# DESSERT MENU

## DESSERT

|  |     |
|--|-----|
| White Chocolate Panacotta, Autumn Berries, Strawberry Sorbet           | £10 |
| Apple Tart Tatin, Caramel Sauce, Vanilla Cream                         | £10 |
| Poached Pear & Apple Walnut Financier, Green Apple Sorbet (VE)         | £10 |
| Homemade Vegan Ice Creams & Sorbets Praline Crisps & Fruit Coulis (VE) | £8  |
| Pistachio Parfait Dark Chocolate Fudge Cake & Crème Fraiche Sorbet     | £10 |
| Sticky Toffee Pudding Butterscotch Sauce, Clotted Cream                | £10 |
| Cheese & Biscuits  | £12 |

## COCKTAIL OF THE MONTH

|                          |     |
|--------------------------|-----|
| Aperol Spritz            | £11 |
| Aperol   Prosecco   Soda |     |

## RECOMMENDED WINE

### BEST WITH FISH

|   |   |
|---|---|
| Camel Valley Bacchus (VE) (V) (Sp) Cornwall | 125ml £8.00   175ml £10.00   250ml £13.50   Bottle £39.00 |
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### BEST WITH MEAT

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|--|--|
| M.Chapoutier Bila-Haut Roussillon Rouge France | 125ml £6.70   175ml £9.00   250ml £11.60   Bottle £32.00 |
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### BEST WITH DESSERT

|                                 |  |
|---------------------------------|--|
| Winston Hill Zinfandel Rosé USA | 125ml £6.00   175ml £7.70   250ml £10.10   Bottle £29.00 |
|---------------------------------|--|



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