



Fine Dining Menu

2 Course £32.00

3 Course £38.00

Starters

Chicken Liver Parfait

tomato chutney, toast

Mini Fish Cakes,

sweetcorn, crab foam

Dartmouth Smoked Salmon

herb scrambled egg, pea shoots

Mushroom Ravioli

artichoke velouté, spinach

Chicken and Rabbit Croquette

creamed cabbage and pancetta

Main Course

Roast Cornish Rack of Lamb Supplement £3.00

fondant potato, red pepper confit, celeriac purée, black olive jus

Roast Tenderloin of Pork

caramelised apple, pomme purée, savoy, tomato and lentil jus

Seared Fillet of Bream

crayfish linguini, braised gem, shellfish sauce

Pan Fried Herb Gnocchi

tomato velouté, mozzarella, basil, tapenade

Roast Fillet of Pollock

ham hock tortellini, pearl barley, pea and ham broth, pea foam



Dessert

Vanilla Poached Pear

blueberry compote, croissant ice cream

Sticky Toffee Pudding

banana ice cream, toffee sauce

Apple and Frangipane Tart

cinnamon ice cream

A Selection of Homemade Ice Creams and Sorbets, Honey Comb

Cornish Cheese Board Supplement £3.00

chutney, walnut bread and biscuits

Cornish Cheese

Gervic Goats Cheese

a mould ripened cheese. It has a clean, fresh, nutty flavour which develops a creamy melting texture as it matures

Cornish Blue

a gorgonzola style texture with a soft creamy centre made from pasteurised milk. The cheese is rich, mild and very moorish

Blue Horizon

a full fat, soft creamy cheese. The blue culture added struggles to penetrate the creaminess of the cheese and settles on the rind. This gives the cheese a fantastic richness with the subtle blue coming through later

Cornish Wild Garlic Yarg

a fresh clean taste. The distinct wild garlic throughout creates a familiar yet subtle flavour

Menallack Vintage Cheddar

a matured for a minimum of 3 months using unpasteurised milk.

Please order your cheese individually or ask for a selection