

# *Amuse Bouche*

## *Starters*

### Savoury Braeburn & Beetroot Tart Tatin

Blue Nanny Mousse & Candied Nut Granola  
(Prosecco, Pergola. Extra dry Mionetto - Italy\*)

### Summer Vegetable Salad

Whipped Goats Curd & Marinated Feta & Courgette & San Manzano Tomato & Broad Beans &  
Black Olives & Mint & Lemon Verbena  
(Gris d'Ardech – Ardech, France\*)

### Cornish Crab Salad

Avocado & Pickled Watermelon & Lemon verbena & Cucumber & Nori  
(Sancerre Domaine du P'tit Roy\_Loire, France 2012\*)

### Roasted Squab Pigeon

Fois Gras & Pearl Barley & Sweetcorn & Pancetta & Balsamic & Hazelnut  
(Peacock Ridge Merlot, Stellenbosch, South Africa\*)

### Roasted Hand-dived Cornish Scallops

Taramasalata & Celeriac & Granny Smith & Lime & Vanilla  
(Miopasso, Pinot Grigio - Italy\*)

## *Mains*

### Creedy Carver Duck

Honey Roasted Breast & Confit Leg Hash & Gooseberries & Pistachio & Crackling  
(Polperro Pinot Noir, Australia\*)

### Roasted Brill

Brown Shrimp & Basil Pommé Puree & Girolles & Potato Crackling & Bisque Sauce  
(Mamaku Sauvignon Blanc, Malborough\*)

### Cornish Lamb

Roasted Loin & Moroccan Lamb Shoulder & Crisp Potato Terrine & Aubergine & Courgette &  
Harissa & Coriander  
(De Chansac Carignan, France\*)

### Cornish Monkfish

Smoked Bacon & Atlantic Pale Ale Battered Scampi & Crisped Potato Galette & Peas & Radish  
& Baby Gem Lettuce & Mint  
(Domaine Faiveley, Rully Blanc, Bourgogne, France\*)

### Summer Vegetable Terrine

Cornish crumbly Croustillant & Confit Egg Yolk & Pesto & Pine Nuts  
(Vistamar Sepia Reserve Pinot Noir, Chile\*)

### Phillip Warrens Cote De Boeuf £35.00 Supplement (to share)

30 oz 48 Day Aged Cote De Boeuf Steak & Duck Fat Chips & Charred Baby Gem Caesar Salad &  
Roasted Onion & Truffle Seasonal Vegetables & Cafe De Paris Butter  
(Rioja Crianza - Rioja, Spain\*)



2 Courses £39.00 & 3 Courses £49.00

2 AA ROSETTE

Please Inform Us of Any Allergies, Intolerances & Dislikes. \*Recommended Wines from our List.  
125ml Wine flight £25 per person

# Talland Bay Pre-Dessert

## Desserts

### White Peach Melba

Poached Peach & Raspberries & Vanilla & Pistachio & Honeycomb & Amaretti & Thyme  
(Vendima Tardia de Chardonnay – Spain\*)

### Cornish Strawberries

Toasted Elderflower Marshmallow & Marinated Cucumber & Tonka Bean Meringue  
& Honeycomb & Greek Yoghurt & Basil  
(Maury Rouge Granache Noir – France\*)

### Dark Chocolate Soufflé

Caramelised Orange, Chocolate Chip & Hazelnut Ice Cream  
(Essensia Orange Muscat – USA\*)

### Savoury Dessert

#### Cornish “Boy Laity” Camembert Mousse

Carrot & Star Anise & Sultana & Ginger and Szechuan Pepper Ice Cream  
(15yr Sweet Maderia\*)

or

## *Cheese Board*

Supplement of £4.00 for 3 or £6.00 for 6 Cheeses

Homemade Chutney & Quince Jelly & Celery & Grapes & Toasts & Artisan Biscuits

Whalesborough Farm (Cheesemaker – Sue Proudfoot)

**Cornish Crumbly** - Lively Acidic Lancashire Style

Kennall Vale (Cheesemaker – Julie)

Cheeses are made from milk from their own Ayrshire herd farm near Ponsanooth.

All cheeses are made with vegetarian rennet

**St Gluvias** – Hard cheese, slightly buttery in texture with a full long-lasting flavour. Unpasteurised

Polmarkyn Goats Cheese (Cheesemaker – Katie Wood)

Using unpasteurised milk from their own herd the cheeses are made on their farm just outside Pensilva on the edge of the moor

**Polmarkyn Grey** – the cheese is rolled in a layer of ash before the white settles to firm the rind.

**Polmarkyn Blue** – soft & creamy with a subtle hint of blue.

Cornish Gouda Co. (Cheesemaker – Giel Searing)

Made near Lanreath using milk from their own herd. All cheeses are pasteurised and made with traditional rennet.

**Extra Mature Gouda** – Aged for 18 months. Hard, dry and nutty

Curds and Croust (Cheesemaker – Martin Gaylard)

Using pasteurised milk from within 30 miles of the dairy in Redruth

**Russet Squire** – Washed in Cornish Cider giving a sweet pungent cheese. Vegetarian.

**Boy Laity** – Buttery richness that matures to a pungent, runny cheese with a rustic rind.

Cornish Cheese Co (Cheesemaker – Philip Stansfield), **Cornish Nanny** – Made to the same recipe as Cornish Blue but using Cornish Goats’ milk. Chalky with a bigger blue flavour

Coffee with Petit Fours £4.00 pp



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