

Starters

Soup Of The Day

Freshly made Soup served with crusty bread

West Country Duck Liver Parfait

*Served with sour dough toasts, port jelly, roasted beetroot chutney
& watercress salad*

Cornish Mackerel Fillet

Served with celeriac remoulade, poached egg & sour dough toast

Bread Board

*Served with butter, virgin olive oil, balsamic reduction &
marinated olives*

Main Courses

Beer Battered Fish of the Day

Served with triple cooked chips, minted pea puree & tartar sauce

8oz Cornish Rump Steak

*Served with beef steak tomato, mushrooms, caramelised shallots,
watercress & triple cooked chips*

Cornish Stout Glazed Short Rib

*Served with pancetta, parmesan mash, seasonal wild mushrooms,
cavolo nero & crispy shallots*

Baked Spinach, Nut & Gruyere Roulade

*Served with root vegetable cresse, autumn pesto & candied
granola*

Desserts

Dark Chocolate Torte

Served with marinated cherries, vanilla mascarpone & roasted pistachio

Apple & Summer Berry Crumble

Served with vanilla ice cream & crème anglaise

Caramelised Orange & Honey Crème Brulee

Served with marinated prunes, candied pecans & pain d'épice ice cream

3 scoops of Homemade ice creams or sorbets

Served with homemade honeycomb

ice creams - vanilla, strawberry, chocolate, orange or peanut butter

Sorbets - strawberry, raspberry, tropical, apple or blackcurrant

Cheese Board

A choice of 3 west country cheeses served with homemade chutney, quince jelly, celery, grapes, watercress & toasts

Russet Squire - washed in Cornish cider

Boy Laity - Buttery richness with a rustic rind

Cornish Nanny - chalky with a big blue flavour

Cornish Crumbly - Lively acidic Lancashire style

Nanny Muffet - Sweet continental style

Driftwood Goats Cheese - Tangy, Citrus flavours with an ash rind

St Gluvias - a hard, slightly buttery cheese with a full flavour

Extra Mature Gouda - aged for 18 months, hard, dry & nutty

2 courses £20.00 or 3 courses £25.00

Please advise us of any dietary requirements