

Easter Sunday

Starter

Jersey Royal & Rosemary Velouté
Charred Asparagus & Truffled Arancini

Duck Liver Parfait
Maderia Jelly & Apple & Red Grape Chutney

Treacle Home Smoked Salmon
Remoulade & Soft Boiled Egg & Caper & Rye Toast

Smoked Haddock Risotto
Wild Chives & Jerusalem Artichoke & Gouda Espuma

Main Course

Roasted Moorland Rib of Beef
Yorkshire Pudding & Glazed Featherblade & Dripping Potatoes
& Seasonal Vegetables & Red Wine Gravy

Slow Roasted Leg of Westcountry Lamb
Glazed Shoulder & Dripping Potatoes & Salsa Verda & Red
Wine Gravy

Whole Megrin Sole Grenoblouise
Jersey Royals & Seasonal Greens & Grenoble Butter

Ricotta & Basil Tortellini
Aubergine Ketchup & Roasted Courgette & Pinenuts

Seasonal Vegetables Will Be Served To The Table

2 Courses - £30.00

3 Courses - £40.00

Dessert

Glazed Lemon Tart
Gin & Tonic Sorbet

Hot Chocolate & Salt Caramel Fondant
Vanilla Clotted Cream Ice Cream

Saffron Rum Baba
Dead Mans' Fingers Cornish Rum & Spiced Raisins & Whipped
Clotted Cream

Or

Cheese Board

Supplement of £4 for 3 or £6 for 6 Cheeses
Homemade Chutney & Quince Jelly & Celery & Grapes & Artisan
Biscuits

Whalesborough Farm (Cheesemaker - Sue Proudfoot)
Cornish Crumbly - Lively & Acidic & Lancashire Style
Nanny Muffet - Sweet & Continental Style

Kennall Vale (Cheesemaker - Julie)
Cheeses are made from milk from their own Ayrshire herd farm
near Ponsanooth.

St Gluvias - Hard & Buttery & Full Flavour & Unpasteurised

White Lake Cheese Ltd, Pylle, Shepton Mallet, Somerset

Driftwood Goats Cheese - Citrus & Tangy & Ash Rind

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 - 18 Months & Hard & Dry & Nutty

Curds and Croust (Cheesemaker - Martin Gaylard)
Using pasteurised milk from within 30 miles of the dairy in
Redruth

Russet Squire - Cornish Cider & Sweet & Pungent & Vegetarian

Boy Laity - Buttery & Rustic & Creamy

Cornish Cheese Co (Cheesemaker - Philip Stansfield)
Cornish Nanny - Blued & Goats' Milk & Chalky & Bold

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