

Amuse Bouche

Starters

Beetroot & Apple Tart Tatin

Cornish Nanny Blue Cheese Mousse & Savoury Granola
(Mandra Rossa, Pinot Grigio, Italy*)

West Country Beef Tartar

Confit Egg Yolk & Golden Rush Ale Pickled Onion & Roasted Beetroot & Crisp Shallots &
Sourdough
(Archeres Carignan, France*)

Looe Bay John Dory

Clams & Bisque & New Potato & Saffron & Rock Samphire
(Cousino Macul Chardonnay, Chile*)

Roasted Cornish Scallops

Cauliflower & Curry Oil & Cashew Nut & Lime & Vanilla
(Sancerre Domaine du P'tit Roy Loire, France*)

Mains

Roasted Turbot

Oxtail & Smoked Prawn & Charred Baby Gem & Wild Garlic
(Gris d'Ardeche, France*)

Skate Wing

River Exe Mussel Beignet & Tartare Gnocchi & Sea Vegetables & Cornish Orchard Cider &
Clotted Cream
(Chablis Premier Cru Fourchaume*)

Matured Moorland Cross Beef

Roasted Sirloin & Stout Glazed Short Rib & Smoked Potato Textures & Turnip & Burnt Onion
(Peacock Ridge Merlot, South Africa*)

West Country Spring Lamb

Roasted Rump & Glazed Belly & Pomme Anna & Asparagus & Savoy Cabbage
(Archeres Carignan, France*)

Wild Garlic Yarg Tortellini

Jerusalem Artichoke & Truffled Hazelnut Pesto
(Entreflores Verdejo, Spain*)



2 Courses £45.00 & 3 Courses £55.00

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

Forced Rhubarb, Blood Orange and Ginger

Orange and Cointreau Mousse & Rhubarb Textures & Gingerbread
(Monbazillac Reserve, France*)

Caramelised Banana Souffle

Butterscotch & Roasted Peanut & Lime
(Elysium Black Muscat, USA*)

Talland Bay Chocolate Bay

Caramelised Chocolate & Cappuccino & Amaretto & Yoghurt
(Vendima Tardia De Chardonnay, Spain*)

Savoury Dessert

Roasted Beetroot and Apple Chutney Crumble
Cornish Nanny Mousse & Nut Granola
(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

Nanny Muffet - Sweet Continental Style Washed Goats Curd Cheese With A Supple Texture And Nutty Creamy Flavour

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

White Lake Cheese LTD, Pylle, Shepton Mallet, Somerset

Driftwood Goats Cheese – A Beautiful Citrus Tangy Goats Cheese with an 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 – 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



2 Courses £45.00 & 3 Courses £55.00

2 AA ROSETTE

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