

Amuse Bouche

Starter

Salad of Heritage Tomato

Polmarkyn Goat's Cheese & Harissa & Rapeseed & Puffed Quinoa
(Sauvignon Blanc, New Zealand*)

Cornish Crab Salad

Cured Watermelon & Gazpacho & Crème Fraiche & Sesame
(Sancerre Domaine du P'tit Roy Loire, France*)

Marinated Foie Gras

Pigeon Bresaola & Pistachio & Orange & Beetroot & Rhubarb &
Honeycomb
(Archeres Carignan, France*)

Flipped Admirals Pie

Roasted Scallops & John Dory & Red Mullet & Mussels & Quails
Egg & Parmesan Mash & Champagne Sauce
(Rully Blanc, Burgundy*)

Looe Bay Scallops

Peas & Wasabi & Radish & Apple & Peanut & Smoked Prawn Consommé
(Planeta Grillo, Italy*)

Main Course

Roasted Cornish Turbot

Herb Gnocchi & Morels & Charred Leek & Broccoli &
Roasted Chicken Butter Sauce
(Gris d'Ardeche, France*)

Day Boat Hake

Cornish Crab Mousse & Cornish Early Potatoes & Wild Asparagus &
Peas & Broad Beans &
Sea Kale & Tartare Hollandaise
(Cousino Marcul Chardonnay, Chile*)

Blackened Moorland Cross Beef

Black Garlic & Foie Gras Fondant New Potatoes & Cep Mushroom &
Lovage & Asparagus
(Peacock Ridge Merlot, South Africa*)

Creedy Carver Duck

Honey Roasted Breast & Confit Leg & Celeriac Fondant &
Gooseberry Ketchup
(Polperro Pinot Noir, Australia*)

Celebration of Summer

Artichoke Barigoule & Courgette Flower & Cornish Yarg & Truffled
Potato Terrine & Romesco Sauce & Basil
(Entreflores Verdejo, Spain*)



2 Courses £45 3 Courses £55

2 AA ROSETTE

Please Inform Us of Any Allergies, Intolerances & Dislikes.

*Recommended Wines

125ml Wine flight £25 per person

Talland Bay Pre-Dessert

Dessert

Talland Bay Strawberry Cheesecake

Elderflower Gin ☞ Clotted Cream ☞ Lime Meringue ☞ Pistachio
(Monbazillac Reserve, France*)

Gooseberry Rice Pudding Souffle

Gooseberry Crumble Cake ☞ Butter Milk Ice Cream
(Vendima Tardia De Chardonnay, Spain *)

Dark Chocolate, British Cherry, Pistachio

Dark Chocolate Mousse ☞ Cherry Nougatine ☞ Pistachio Marzipan Ice
Cream
(Essensia Orange Muscat, USA*)

Savoury Dessert

Roasted Beetroot and Apple Chutney Crumble

Cornish Nanny Mousse ☞ Nut Granola
(15yr Sweet Maderia*)

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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