

# *Amuse Bouche*

## *Starters*

### Beetroot & Apple Tart Tatin

Cornish Nanny Blue Cheese Mousse & Savoury Granola  
(MandraRossa, 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*

Creedy Carver Duck Leg  
Spiced Monkfish Scampi & Aloo Gobi & Aubergine & Corriander  
(Berthet-Rayne Chateaurerf Du Pape\*)

### Cornish Brill

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\*)

### Truffled Leek and Cornish Nanny Arancini

Caramelised Cauliflower & Purple Sprouting Broccoli & Roasted Almonds  
(Entreflores Verdejo, 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

### Forced Rhubarb, Blood Orange and Ginger

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

### Dark Chocolate Souffle

Bitter Chocolate Sauce & Mint Choc Chip Ice Cream  
(Elysium Black Muscat, USA\*)

### Spiced Pineapple Tart Tatin

Coconut & Mango Ice Cream  
(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



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