

Sunday 17th April 2022

Starter

White Onion & Parmesan Soup
Truffle Arancini ~ Chive Oil

Salmon Fishcake
Curried Tartar Sauce ~ Dressed Leaf Salad

Prawn Cocktail
Avocado Puree ~ Baby Gem ~ Marie Rose Sauce

Chicken Liver Parfait
Apple & Apricot Chutney ~ Toasted Brioche

Main Course

Roasted Sirloin of Beef
Yorkshire Pudding ~ Glazed Carrot ~ Dripping Potatoes ~ Seasonal Vegetables ~ Red
Wine Gravy

Roasted Rump of Lamb
Dripping Potatoes ~ Seasonal Vegetables ~ Salsa Verde ~ Red Wine Gravy

Cornish Plaice
Café De Paris Butter ~ Tender Stem Broccoli ~ Sauteed New Potatoes

Caramelised Leek & Smoked Godminster Tart
Jerusalem Artichoke ~ Beer Pickled Shallots ~ Truffle & Hazelnut Crumb

Seasonal Vegetables Will Be Served To The Table

2 Courses - £30.00

3 Courses - £36.00

10% Optional Service Charge will be added to your bill

Dessert

Carrot Cake
Lemon Cream Cheese Icing ~ Orange ~ Clotted Cream Ice-Cream

Coconut & Lime Eton Mess
Pineapple ~ Rum ~ Coconut Sorbet

Triple Chocolate
Milk Chocolate Cheesecake ~ White Chocolate Ganache ~ Dark Chocolate Sorbet

OR

Cheese Board

Supplement of £4 for 3 Cheeses or £6 for 5 Cheeses
Homemade Chutney ~ Quince Jelly ~ Celery ~ Grapes ~ Artisan Biscuits

Sargent Pepper

Bude ~ Whalesborough Farm ~ Sue Proudfoot

Truffler Brie

Redruth ~ Curds & Crouts ~ Martin Gaylard

Polmarkyn White

Pensilva ~ Polmarkyn Dairy ~ Katie & Glyn Wood

Helford Blue

Helford ~ Treveador Farm Dairy ~ Alistair & Bernadette Rogers

Keltic Gold

Bude ~ Whalesborough ~ Sue Proudfoot

Cornish Jack

Padstow ~ Padstow Cheese Company ~ Lawrence & Rosie

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