

Canapes

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Amuse-Bouche

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Pressed Duck Liver

Grilled Peach-House Cured Duck-Pain D'epices  
£16

Cornish Crab

Compressed Watermelon-Pickled Cucumber-Taramasalata  
£14

Looe Bay Scallops

Basil & Spring Onion Risotto-Orange-Fennel  
£14

Heritage Tomatoes Salad

Goats Cheese-Cucumber-Celery-Pistachio-  
Balsamic Gel  
£11

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Moorland Cross Sirloin

Dry Aged Sirloin-Lovage-Crisp Potato Terrine  
£32

Creedy Carver Duck

Pan Roasted Breast-Confit Leg Croustillant-Heritage  
Beetroot-Orange-Duck Sauce  
£28

Plaice Grenoblaise

Capers-Lemon-Parsley-Spinach-Chard Jersey Royals  
£24

Cornish Salt Cod

Cider & Clotted Cream Sauce - Spring Onions -  
Clam & Squid Ink Tortellini  
£24

Mushroom Wellington

Beetroot-Courgette-Carrot-Goats Cheese  
£20

Pre-Dessert

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Chocolate & Cherry

Dark Chocolate Mousse-Cherries-Pistachio-  
Chocolate Sorbet  
£12

Strawberry & Elderflower Cheesecake

Baked Cheesecake-Clotted Cream-Strawberry Ripple Ice  
Cream  
£13

Peach, Honey & Thyme

Crème Chiboust-Poached Peach-Meringue  
£12

Banoffee Tart

Pecan-White Chocolate-  
Brown Butter and Banana Ice Cream  
£13

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Cheese

3 - £14 6 - £18

Smuggler

Farmhouse Cheese-Red  
Vain-Deep & Creamy

Nanny Florrie

Sweet & Nutty Goats  
Cheese-Matured 4-6  
Months

Sergeant Pepper

Zing-Crushed  
Peppercorns-Salt

Cornish Jack

English Emmenthal-Tangy-  
Fruit Finish-Matured 4-6  
Months

Helford Blue

Full Fat-Gorgonzolla  
Style-Edible Rind

Polmarkyn Grey

Ash Coated-Unpasteurized  
Goats Cheese-Soft &  
Cream