

Sample Menu 2024

Starter

Roasted Heritage Beetroot Salad
Truffle Goats Cheese Mousse ~ Chicory ~ Nut Granola

Ham Hock Terrine
Crispy Hens Egg ~ Pickled Onion ~ Piccalilli

Prawn Cocktail
Marie Rose ~ Baby Gem ~ Avocado

Pastrami Cured Salmon
Horseradish Crème Fraiche ~ Pickled Cucumber ~ Sourdough

Main Course

Roasted Rump End of Beef
Yorkshire Pudding ~ Glazed Carrot ~ Dripping Potatoes ~
Red Wine Gravy

Roasted Leg of Lamb
Dripping Potatoes ~ Wild Garlic Salsa Verde ~
Red Wine Gravy

Local Haddock
Mussels Sauce ~ Herb Crushed New Potatoes ~ Samphire

Black Truffle & Burrata Tortellini
Sautéed Wild Mushrooms ~ Parmesan ~ Cep Sauce

Seasonal Vegetables Will Be Served To The Table

2 Courses - £35.00

3 Courses - £40.00

10% Optional Service Charge will be added to your bill

Please advise us of any allergies/intolerances as all ingredients may not be listed

Dessert

Chocolate Brownie
Candied Nuts ~ Miso Ice Cream

Lemon Meringue Pie
Passionfruit Sorbet

Sticky Toffee Pudding
Vanilla Ice cream

OR

Cheese Board

Supplement of £8 for 3 Cheeses or £12 for 5 Cheeses
Homemade Chutney ~ Quince Jelly ~ Celery ~ Grapes ~ Artisan Biscuits



Wild Cornish Yarg

Keltic Gold

Dorstone Goats Cheese

Cornish Blue

36 Month Reserve Cheddar

Boy Laity Camembert

Polmerkyn Grey

Truffler Brie

Mature Gouda

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