

CHEF TOM BEANLAND

Starters

Beetroot and Dill gradlax trout. Watercress horseradish crème fraiche. Leaves.

Cornish goats cheese and spinach bon bons
Lemon mayonnaise.
Salad.

Oak Smoked Haddock rarebit on crumpets. Davidstow cheddar, mustard and St
Austell ale.
Steamed Spinach.

Cornish Gouda Croquettes. Sweet Chilli jam. Pickled Cucumber.

King prawn cocktail.

Philip Warrens Ham hock and mustard terrine. Ale Chutney. Brioche toasts.

Crispy garden vegetable bhaji. Mint yogurt.

Scallops, celeriac veloute, Bacon crisps, apple.

Mains

Pan Fried Fillet or Sirloin steak.

Served with either
Chimmi Churri Salsa.
Peppercorn cream.
Bernaise sauce.
King prawns garlic Butter.

Roast Chicken Supreme. Smoked Pancetta, Tarragon sauce.
Thigh Croquette.
Sweet corn puree.

Slow cooked Beef Brisket.
Doom bar gravy.
Pickled walnuts.

Crispy Salmon.
Harrisa and lemon Aioli.

Parmeasan and Herb Roast Cod.

King prawns and dill veloute sauce.

Sides Choose 3.

Tregassow Asparagus and lemon butter.
Tenderstem Broccoli and black onion seeds.
French style Peas with bacon.
Buttery Mash
Chive and shallot crushed Jersey royals.
Steamed cornish greens.
Homemade Triple cooked chips
Rocket and parmesan.
Caesar wedge Salad.
Crushed Sweet potato and squash.
Tarragon and orange roast Carrots.

Desserts

Dark Chocolate Torte. Praline. Salted caramel sauce. Roddas clotted cream.

Lemon and yuzu Posset. Butter crumble.
Blueberry. Meringue.

Pavlova

Espresso and cocoa cream
Toasted nuts and crushed biscuits
Toffee sauce.

Warm Malteaser and peanut butter millionaire shortbread. Caramel. Pouring cream.

Vegi and vegan options available on request.

Suppliers.

Seabourne fish. Penryn.

Wings of St Mawes.

Etheringtons Meats

Philip Warren's Meats.

Westcountry Fine Foods. Fruit,veg and dairy.

Great Cornish food company.