

Antonia's Pearls. Charlestown.

Starters

Cornish Gouda coquette.
Red chilli and onion jam.

Westcountry Mussels.
Steamed in cider, thyme, garlic and cream. Crusty bread.

Ham Hock and parsley terrine.
Apple and sage chutney.
Leaves.

Main course

Beef Fillet
Chimmi Churri salsa
Peppercorn sauce
Bernaise

Catch of the day
Parsley and cheddar crumb.
Dill and King prawn veloute

Roast Cod. Cornish seafood stew.
Aioli. Garlic and herb croute.

Chicken Ballontine.
Tarragon and Chicken butter sauce.

Sides Choose 3

Tomato,rocket and mozzarella
Fine beans,peas and tenderstem.
Crushed chive Jersey royals.
Triple cooked chips.
Caesar salad wedge.

Desserts

Bitter dark chocolate terrine.
Brown sugar caramel
Clotted cream

Eton mess.
Made with whipped vanilla cream, homemade meringue.
Seasonal fruit. Rhubarb,plums,peaches.

Lemon and yuzu Posset.

Sesame praline
Raspberry.