

Luxury menu for Cornish stays.

Shellfish platter to share.

Will serve 2 4 6 or 8

Scallops baked in their shell with herb and chilli butter.

Roast King Crevettes and Saffron aioli.

Mussels steamed in garlic, white wine, shallots, cornish cream, samphire,  
finished with parsley

Cheddar crumbed Sole Goujons and seaweed tartar sauce.

Dressed day boat Portreath Lobster with lemon mayonnaise.

All served with French fries, salad, fresh bread.

Dessert

Chocolate and brandy terrine. Chantilly cream. Berries.