

Local Sourcing: We work closely with our local community, the suppliers, fishermen and farmers. This enables us to source the freshest, highest quality ingredients to create a seasonally balanced menu at the best value. During 2010 the St Michael's Kitchen Garden was created and this now provides the kitchen with a regular supply of seasonal staples and fresh herbs.

Sustainable fishing: Working closely with Celtic Fish And Game and Matthew Stevens in St Ives, two of the leading lights behind the local seafood industry, we buy the freshest produce in line with strict quotas, seasonal availability and value for money.

Food allergies/requests: Chef will happily prepare, when possible, dishes from the menus tailored to your individual requirements. Many of the dishes can be altered to become gluten free. Please talk to your server about your requirements.

DAILY SPECIALS: A selection of specials are available each day including a Catch of the Day.

All food is prepared on site and to your specific order. Chef kindly asks for 20 minutes of your time to prepare each course.

1 Course £19.95

2 Courses £25

3 Courses £28

Casting Off – starters

Freshly prepared soup of the day
Homemade breads [v]

Thinly sliced oak smoked salmon
Beetroot pannacotta, fresh dill, shallots and lemon

Smoked chicken, fresh basil and blush tomatoes
Pea shoots and rocket, black olive tapenade

“Arancini” Sicilian style fried wild mushroom risotto
Sweet potato purée, parmesan crisp, rocket pesto [V]

Tian of local handpicked crab
Galia melon pearls, baby leaves

Terrine of Cornish game birds
Red onion chutney, reduced balsamic, toasted homemade oatmeal bread

Under Sail – main course

Baked tenderloin of pork

Cabbage parcel, root vegetable and potato dauphinoise, pan jus with ceps and Madeira

Cornish seafood pie

Parmesan crumble topping, saffron potatoes, florets of cauliflower and broccoli, baby carrots

Catch of the Day

Daily sourced Cornish seafood from local markets selected by the Chef

Confit barbary duck leg

Smoked bacon croquette, braised red cabbage, balsamic and honey jus

Roast root vegetable with lemon and thyme

Warm mille feuille of Gevrik goats cheese, tomato jus [V]

Flying Fish “Fish and Chips”

Tribute battered Cornish haddock, plaice and scallop home cut chips, pea puree, tartare sauce, lemon

Prime peppered sirloin steak

Cornish scallops, black pudding, cauliflower and potato purée, red wine jus

£5.95 Supplement

Cornish seafood and chorizo hotpot

Fresh fennel and winter vegetables, Parmesan and black pepper crisp, garlic bread

Local lobster, crab and scallops are available all year round with 24 hours notice. Please ask your server.

Land Ahoy! Desserts

Baked tonka bean cheesecake

Mulled orchard fruits, almond tuile

Flying fish chocolate platter

Chef's selection of chocolate treats

Pistachio and nougat semi freddo

Maple syrup grilled fresh figs, biscotti, raspberry puree

Homemade lemon meringue pie

Fruit coulis, sugar strands

Platter of local cheeses

Grapes, celery, onion jam
[£2.95 supplement]

Callestick Farm ice creams

Homemade butter shortbread