



Dinner Menu

Sample Menu

CHEF'S AMUSE BOUCHE

STARTERS

- Salmon mi-cuit, celeriac remoulade, watercress and apple textures £9.95
- Flame grilled Cornish mackerel, quinoa, smoked trout pate, cucumber and wasabi Jelly £10.95
- Slow cooked hen's egg, smoked sweetcorn velouté, beetroot, red pepper crumb £9.95
- Cauliflower bavoir, Driftwood goat's cheese cream, apricot granola (v) £7.95
- Braised beef cheek, parsnip espuma, dill oil, pickled Shimeji mushroom, artichoke crisps £9.95
- White onion soup, pistachio sponge, baked pear gel (v) £7.50

MAINS

- Cornish battered haddock, crushed minted peas, beef dripping chunky chips, home-made tartare sauce £14.95
- Pan seared fillet of stone bass, pea and tomato crayfish risotto, samphire £16.95
- Pan fried fillet of brill, oxtail, butternut and wild mushroom fricassee, onion emulsion £17.95
- Braised beef shin, spring greens, mustard mashed potato, roasted Heritage carrot, rosemary jus £17.95
- Roasted Creedy carver duck breast, carrot and cardamom puree, spiced lentils, caramelised fig £18.95
- Red onion tatin, cashew nut pesto, roasted root vegetables, rocket salad (v) £14.95

DESSERTS

- Passion fruit mousse, bitter chocolate flavours, sesame £7.95
- Caramelised honey and yogurt parfait, walnut granola, apricot textures £6.95
- Green toffee apple brûlée, tarragon, salted caramel doughnuts, blackberry sorbet £6.95
- Cherry and almond tart, Cornish clotted cream ice cream £6.95
- A selection of Cornish cheese, traditional accompaniments £11.95 (£4 DBB supplement)
- Coffee & Petit Fours £5.95