



Starters

Smoked salmon & crayfish tail sushi

£6.50

Vegetarian soup of the day with Homemade bread roll

£6.00

Chorizo & thyme stuffed baby squid

£7.00

Flash roasted beetroot carpaccio, griddled courgette, goats cheese salad.

£6.50

Redcurrant glazed Pigeon breast, wrapped in back bacon on a carrot & seed salad

£7.00

Mains

Slow roasted pressed belly pork, pan seared scallops in a lemon beurre noisette, fondant potato, seasonal greens, fennel & pear bake, rich port & cherry jus

£17.00

Homemade Ravioli stuffed with Chive, red onion & red Pesto with Artichokes & Smoked Tintagel cream reduction

£13.50

8oz Cornish Ribeye steaks, triple treated chips infused with thyme, garlic & beef jus, pickled wild mushrooms & blushed tomatoes, garlic & basil butter

£20.00

Grilled white fish of the day in a lime white wine butter, cockle, verde & tomato Provençal, saffron & cumin spiced pearl barley

£16.00

Herb crusted Cornish Lamb rump, creamed potato roasted red pepper & seasonal greens with a minted Lamb jus

£18.00

Desserts

Tarte au Citron - with Chantilly cream & fresh raspberries

£6.50

Banana & passion fruit Pavlova - with toasted coconut & caramel

£6.50

White Chocolate Mousse - with Raspberry coulis

£6.50

Hot chocolate fondant - with vanilla bean Callestick ice-cream

£7.00

Selection of Cornish cheeses, crackers, apple chutney & crudités

£7.00