

Dinner Menu

Introduction

A small, but secret dish with the compliments of the chef

Starters

Fowey River Mussels, shallot, wild garlic

Torched mackerel, bonito, cucumber, caper puree, dill

Smoked Ham Hock Ballotine, pickled grape, crackling, baby onion, sorrel

Goats cheese, beetroot, pinenut, balsamic

Mains

Duck breast, pearl barley, parsnip, shallot, wild garlic

Hake, butternut squash, purple sprouting broccoli, sage, chorizo

Wild garlic risotto, button mushroom beignet, charred shallot

Stone bass, baby artichoke, fennel, tomato fondue, dill butter

Interval

A pre dessert with our compliments when ordering a dessert

Desserts

Rhubarb, oat crumble, white chocolate, champagne

Milk chocolate mousse, burnt orange, nutmeg

Trewithen dairy yogurt, banana, salted caramel, almond

Selection of local cheese, crackers, chutney

2 courses £32.50

3 courses £40.00

Our aim is to offer the best selection of seasonal meat, fish and vegetarian dishes.

We can easily cater for coeliacs, vegans and any allergies you may have.

10% discretionary service charge is added to your bill automatically. If you wish not to pay this please just inform your server



theoldquayhousehotel



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Q Restaurant