

DINNER MENU

APPETISER

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

STARTERS

Fowey River Mussels, shallot, wild garlic

Torched mackerel, bonito jelly, cucumber, caper puree, dill

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

Goats cheese mousse, 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

SIDES

Cauliflower Cheese - Minted Peas & Green Beans - Hand cut Chips

ALL SIDES £4

PRE-DESSERT

A pre dessert with our compliments when ordering a dessert

DESSERT

Poached rhubarb, oat crumble, white chocolate mousse

Milk chocolate mousse, burnt orange, nutmeg

Trewithen dairy yogurt panna cotta, 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.