

DINNER MENU

APPETISER

A small, but secret dish from the kitchen

STARTERS

Cornish Confit Pork Cheek, Celeriac, Apple, Puffed Pork
Roast Mushroom Tagliatelle, Spring Onion, Walnuts, Kale
Torched Mackerel, Horseradish, Crème Fraiche, Pickled Apple
Cured Sea Trout, Roast & Pickled Beetroot, Dill, Cucumber

MAINS

Cornish Cod Loin, Jerusalem Artichoke, Raisin, Roast Crevettes
Seabass, Button Mushroom Beignet, Brown Shrimp, Shallot, Pancetta
Red Wine Braised Beef Blade, Carrot, Horseradish, Burnt Onion
Spiced Pumpkin Risotto, Stem Broccoli, Caramelised Onion, Raisin

SIDES

Smoked Cauliflower Cheese - Caraway Chantenay Carrots - Creamy Mash
ALL SIDES £4

PRE-DESSERT

DESSERT

Dark Chocolate Fondant Tart, Pistachio Ice Cream
White Chocolate Mousse, Granny Smith Apple, Hazelnut Praline
Poached Conference Pear, Caramel Mousse, Sorbet, Smoked Almond
Selection of Local Cheeses, Millers Crackers, Chutney, Grapes, Apple, Walnut, Quince

SUPPLEMENT - CHOOSE FROM THE FOLLOWING:

3 CHEESES £4

6 CHEESES £7

2 COURSES £37.50 | 3 COURSES £45.00