



### APPETISER

A small, but secret dish from the kitchen

### STARTERS

Chicken Liver Parfait, Sourdough, Granny Smith Apple, Raisin  
Dressed Cornish Crab, Bloody Mary, Charred Cucumber, Pickled Grape  
Goats Cheese Mousse, Beetroot, Walnut Crumb, Balsamic

### MAINS

Smoked Peninsula Gnocchi, Button Mushroom Beignet, Caramelised Onion, Barley  
Kilhallon Farm Beef Fillet & Braised Shin, Potato Gratin, Parsnip, Horseradish  
Roast Cornish Hake, Confit Pork Cheek, Celeriac, Puy Lentils

### PRE-DESSERT

### DESSERT

Dark Chocolate Mousse, chestnut, pear sorbet  
Poached Apple, cinnamon, cream, lemon curd  
Cheese trolley plus supp  
Selection of Local Cheeses, Millers Crackers, Chutney, Grapes, Apple, Walnut, Quince

SUPPLEMENT- CHOOSE FROM THE FOLLOWING:

3 CHEESES £4

6 CHEESES £7

**5 COURSES £65**

# HAPPY *New year*

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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



theoldquayhouse



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Restaurant