

Morning and Day

Pain au chocolat | croissant £2.95

Cake of the day £3.95

Selection of Teas & Coffees

Please ask to see our drinks menu.

Nibbles

Marinated Harlequin olives £4.25

Smoked almond £4.50

Our A la Carte Menu

2 courses £45

3 courses £55

with a complimentary appetiser from the Chef

Starters

Soup of the day

served with bread and butter

Salad, Heritage beetroot (v)

crispy free range hens egg, with hollandaise

Tempura king prawns

carrot and cardamon puree, Asian salad sweet chilli sauce

Chicken liver parfait, orange glaze

quince puree, hazelnuts, toasted sourdough

Crab and smoked haddock cakes

Thai red pepper sauce, rocket salad

Sea bream ceviche

avocado and citrus vinaigrette, coriander oil

Porthilly oysters

3 oysters, served with shallots, red wine vinegar

½ dozen supplement £10.00

Dozen supplement £18.00

Have you seen our

Winter Lunch & Early Bird Set Menu

£26.00 per person for 2 courses

£35.00 per person for 3 courses

Available Wednesday and Sunday

12 :00 – 14:30

17 :30 – 18:30

Mains

Butternut squash risotto (v)

crispy sage, truffle salsa, Parmesan tuille

Pan fried fillet of Cornish hake

chorizo and Parmentier potatoes, broccoli puree, salsa verde

Pan roasted curried Cornish monkfish

mussels, saffron, mustard and tarragon sauce

Fish of the day (POA Market Price)

Breast of Norfolk farm chicken

caramelised cauliflower puree, roasted cauliflower, crispy kale, lemon thyme jus

From our Grill

Rump Steak 8oz (225g)

Fillet steak 8oz (225g) supplement £10

Sauces

Bearnaise | Mushroom | Green peppercorn | Cornish blue cheese

All served with field mushroom & a choice of:

Fries | Minted new potatoes | Potato puree

Sides

Bread and butter £5.50

Fries £5.50

Minted Cornish new potatoes £5.95

Mac and cheese £6.95

Tender stem broccoli sprouting, hazelnut butter £5.95

Buttered seasonal vegetables £5.95

Mixed leaf, beetroot artichoke and quinoa salad £5.95

Desserts

Lime & mango mousse

mango sorbet, bitter chocolate, passionfruit jam

Raspberry parfait

pistachio curd, Cornish clotted cream

Chocolate "Crunchie"

dark chocolate mousse, honeycomb ice cream, miso caramel, freeze dried raspberry

Sticky toffee pudding

butterscotch sauce, vanilla ice cream

Selection of South West cheeses

Petit fours £5.95

Please ask a member of the team for today's specials

Signature Tasting Menu

£99.99 per Person

12- 1-30pm & 5-30pm – 8-30pm

Menu to be taken by all guests

Sea bream ceviche

avocado and citrus vinaigrette, coriander oil
Picpoul de Pinet 2020, Saint-Peyre, Languedoc, France

Pan roasted curried Cornish monkfish

mussels, saffron, mustard and tarragon sauce
Cloudy Bay Sauvignon Blanc 2021, Marlborough, New Zealand

Breast of Wicketts farm chicken

caramelised cauliflower puree, roasted cauliflower, crispy kale, lemon thyme jus
Pinot Noir, Pays d'Oc, Mas La Chevaliere, Languedoc, France

Beef fillet grilled, roasted shallots

celeriac and red wine sauce
Willunga 100 Cabernet-Shiraz 2016, McLaren Vale, South Australia

Selection of South West cheeses

Sandemans Tawny Port, Douro, Portugal

Raspberry parfait

pistachio curd, Cornish clotted cream
Borossa Valley Botrytis Semillon 2021, Peter Lehmann Masters, Australia

Matching wine flight
£65 per person

For allergen information please enquire with your waiter. Some food and drink that we serve may contain nuts and other allergens and whereas we put in place measures to avoid cross contamination, we cannot guarantee that there will not be traces.

A discretionary service charge of 12.5% will be added to the bill.

A 50p optional charity donation will be added to your bill. Please ask the team for more information.