

Morning and Day

Pain au chocolat | croissant £2.95

Bacon roll £3.95

Selection of teas & coffees
Please ask to see our drinks menu.

Nibbles

Marinated Harlequin olives £4.25

Smoked almonds £4.50

Our À la Carte Menu

2 courses £45

3 courses £55

Starters

Heritage beetroot salad
goats cheese mousse, candied walnuts,
compressed grapes, balsamic glaze

Flame grilled Cornish mackerel
celeriac remoulade, apple dashi gel,
Parmesan and almond crumb

Slow cooked Wye Valley duck egg
celeriac velouté, sourdough croutons,
crispy bacon, tarragon oil

Crab remick
Cornish crab remick, radish and pickled
cucumber salad, toasted sourdough

Sea bream ceviche
avocado and citrus vinaigrette,
coriander oil

Tempura king prawns
carrot and cardamom puree, Asian
salad, sweet chilli sauce

See server for the soup of the day

Mains

Caramelised cauliflower risotto
toasted almonds, golden raisins, cumin emulsion
(v)

Pan fried fillet of Cornish Hake
crayfish, wild mushroom risotto, herb oil

Pan roasted curried Cornish Monkfish
mussels, saffron, mustard and tarragon sauce

Pan fried fillet of Stone Bass
crushed hazelnut artichokes, lobster emulsion,
pickled dulse, green apple **supplement £8**

Confit Belly of Phillip Warren pork
black pudding bon bon, carrot and cardamom
puree, Romanesco, five spice jus

From our Grill

Rump steak 8oz (225g)
Fillet steak 8oz (225g) **supplement £10**

Sauces
mushroom | green peppercorn |
Cornish blue cheese

All served with a field mushroom & a choice of:
fries | minted new potatoes | potato puree

Sides

Bread and butter **£5.50**
Skinny fries **£5.50**
Minted Cornish new potatoes **£5.95**
Truffled Helford white Mac and cheese **£6.95**
Roasted root vegetables, sugar snaps, **£5.95**
Tender stem broccoli

Desserts

Lime and mango parfait
macerated tonka pineapple, coconut
meringue

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

Sticky toffee pudding
caramel sauce, white chocolate ice
cream

Strawberries and cream mousse
scone crumb, Cornish clotted cream
ice cream

Selection of South West cheeses,
traditional accompaniments

Selection of Petit Fours **£5.95**

Signature Tasting Menu

£99.99 per Person

Menu to be taken by all guests

Sea bream ceviche
avocado and citrus vinaigrette,
coriander oil

Pan roasted curried Cornish monkfish
mussels, saffron, mustard and
tarragon sauce

Confit belly of Phillip Warren pork
Black pudding bon bon, carrot and
cardamom puree, romanesco, five spice
jus

Beef fillet grilled, roasted shallots
celeriac and red wine sauce

Selection of South West cheeses

Lime and mango parfait
macerated tonka pineapple, coconut
meringue

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.