

# FINE DINING

## To Start

Ravioli  
Scallop & Crab Ravioli, Shellfish Foam, Purslane & Rock Samphire  
Ham Hock  
Pressed Ham Hock, Soused Vegetables, Peas & Pine Nuts  
Mackerel  
Burnt Mackerel, Squid Ink Linguini, Marinated Tomato, Sorrel & Clam Nage  
Beef  
Spiced Beef Tartare, Shooting Broccoli, Radish, Parmesan & Truffle Dressing

## To Follow

Monkfish  
Monkfish Poached In Celeriac Milk, Avruga Caviar & Baby Gem  
£2.50 supplement  
Chicken  
Chicken, Pomme Puree, Carrot Layers, Chicory & Nasturtium  
Pollock  
Pollock, Fennel Puree, Seaweed & Crab, Champagne Emulsion  
Lamb  
Assiette of Lamb, Peas, Smoked Potato & Thyme

## To Finish

Lemon  
Lemon Mousse, Lemon Balm, Meringue & Passion Fruit  
Chocolate  
Dark Chocolate Delice, Salted Caramel Ice Cream, Praline & Vanilla  
Buttermilk  
Buttermilk Pannacotta, Strawberry Sorbet, Basil Syrup & Honeycomb  
Cheese  
Selection of Cornish Cheese with Apple Chutney & Wafers

# VEGAN & VEGETARIAN

## To Start

Red Pepper  
Red Pepper Spaghetti, Black Olive, Confit Hens Yolk & Green Herbs  
Tomato  
Sundried Tomato, Smoked Aubergine, Globe Artichoke & Sherry Vinegar (vg)

## To Follow

Shallot  
Burnt Shallot Tart, Beetroot Custard, Pickled Walnuts  
Wild Mushroom  
Wild Mushroom Risotto, Tarragon Croutons, Samphire & Glazed Tofu (vg)

## To Finish

Apple  
Poached Pear & Apple, Walnut Financier, Green Apple Sorbet (vg)  
Homemade Vegan Ice Creams & Sorbets, Praline Crisps & Fruit Coulis (vg)

May contain traces of allergens  
Please let us know if you have any allergens or dietary requirements.  
Whilst we do our all to accommodate our guests, we cannot guarantee  
any dish will be completely allergen free.

# DAILY CHANGE

## To Start

White Onion

White Onion & Thyme Soup, Goats Cheese Croquette

Pollock

Local Pollock, Pickled Vegetables, Carrot Puree & Chicory

## To Follow

Beef

Marinated Beef Rump, Confit Blade, Broad Bean & Rosemary

Seabass

Pan - Fried Seabass, Shellfish Ragout, Crab Oil & Sea Spinach

## To Finish

Chocolate

Dark Chocolate, Blood Orange & Meringue Layers, Spiced Ice Cream

Rhubarb

Rhubarb Pannacotta, Yogurt Sorbet & Candied Orange

# THE SIMPLE SIDE

## To Start

Soup

Tomato, Red Pepper & Basil Soup

Crab

Salt Cod, Fine Bean, Capers & Crab Salad

## To Follow

Ribeye

Char-grilled Ribeye Steak, Portobello Mushroom, Hand Cut Chips, Green Peppercorn Sauce

Cod

Deep Fried Cod, Pea Salad, Tartar Sauce, Hand Cut Chips

Lobster

Locally Caught Lobster with Garlic & Herb Butter, or Classic Thermadore

Please give 24 Hours notice when ordering £POA

## To Finish

Chocolate

Dark Chocolate Fudge Cake with Strawberry Compote & Vanilla

Sticky Toffee

Sticky Toffee Pudding with Butterscotch Sauce & Clotted Cream

## On the Side

Garlic Creamed Potato

£3.00

Nutmeg Buttered Spinach

£3.00

Tenderstem Broccoli & Almond Butter

£3.00

Triple Cooked Chickpea Chips

£3.00

Sautéed Potatoes, Lemon & Garlic

£3.00

Thyme Roasted Courgettes

£3.00

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