

Sample
RESTAURANT
DINNER MENU

SERVED 6.00PM - 9.00PM

A COPY OF TONIGHT'S MENU IS AVAILABLE ON REQUEST BY CALLING 0

To Start

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

To Follow

Pan Fried Brill, Celeriac, Avruga Caviar & Baby Gem
Chicken, Pomme Puree, Carrot Layers, Chicory & Nasturtium
Pollock, Seaweed & Crab, Champagne Emulsion
Roast Loin of Lamb, Braised Shoulder & Confit Belly with Sundried Tomato
£5.00 supplement

To Finish

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

VEGAN & VEGETARIAN

To Start

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

To Follow

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

To Finish

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

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DAILY CHANGE

To Start

Pea Veloute with Crème Fraiche
Crab Salad, Lemon, Cucumber & Samphire

To Follow

Roast Poussin, Rosti Potato, Spinach, Madeira Jelly & Turnip
Pan - Fried Grey Mullet, Tiger Prawns & Cauliflower

To Finish

Trio of Apple to include Granny Smith, Bramley & Braeburn
Pistachio Parfait, Dark Chocolate Fudge Cake & Crème Fraiche Sorbet

THE SIMPLE SIDE

To Start

Tomato, Red Pepper & Basil Soup
Salt Cod, Fine Bean, Caper & Crab Salad

To Follow

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

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

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

Please give 24 Hours notice when ordering £POA

To Finish

Dark Chocolate Fudge Cake with Strawberry Compote & Vanilla
Sticky Toffee Pudding with Butterscotch Sauce & Clotted Cream

On the Side

£3.00

Garlic Creamed Potato	Triple Cooked Chips
Nutmeg Buttered Spinach	Sautéed Potatoes, Lemon & Garlic
Tenderstem Broccoli & Almond Butter	Thyme Roasted Courgettes

£45.00 per person

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