

# DINNER MENU

Selection of Homemade Bread, Olive Oil, Salted Butter

## Starter

Soup Of The Day – <i>Please Ask Your Servers</i>	£10
Cornish Crab, Lemon Mayonnaise, Toasted Ciabatta	£15
Salt Beef Pressing, Gherkins & Horseradish	£13
Fish Terrine, Chilli & Tomato Compote	£13
Chicken Parfait, Toasted Brioche, Onion Chutney	£12
Pan Fried Scallops, Chorizo, Spinach	£14

## Main

Sea Bass, Spinach & Herb Risotto, Chargrilled Spring Onions	£28
Pork Belly, Red Onion, Apple & Cider	£26
Monkfish, Gnocchi, Carrot & Shellfish Cream	£27
Beef Rump, Cavolo Nero, Beetroot Fondant	£28
Chicken Breast, Mushroom, Tarragon, Spinach	£26
Ray Wing, Capers, Parsley & Tomato	£26

## From the Sea

Cornish Mussels, Parsley & White Wine	Starter: £12	Main: £20
Whole Mackerel, Tomato & Onion Salad, Sweet Balsamic		£20
Battered Fish & Chips, Tartare Sauce & Lemon		£22
Salmon Fillet, Stir-fry Vegetables, Hoisin Sauce		£22

## Char-grilled

Sirloin Steak, Flat Mushroom, Real Chips	£28
Chicken Breast, Lemon Mayonnaise, Sauteed Potatoes	£26
Pork Chop, Granny Apple Smith, Garlic Mash	£26
Chicken & Mediterranean Vegetable Kebabs, Couscous & Tomato Salad	£26
<i>To Accompany We Have: Peppercorn, Blue Cheese, Mushroom Sauce &amp; Salsa Verde</i>	£3

## Dessert

Sticky Toffee Pudding, Butterscotch Sauce, Vanilla Ice Cream	£10
Vanilla Pannacotta, Poached Rhubarb, Raspberry Sorbet	£10
Blood Orange Parfait, Chocolate Ice Cream, Candied Citrus	£10
Coffee Crème Brûlée, Crispy Cinnamon Doughnut	£12
Selection Of Westcountry Cheese, Wafers, Apple & Onion Chutney	£12

## Side

SIDE DISHES ARE ADDITIONAL CHARGE FOR ALL GUESTS

Sautéed Potatoes	£5	Kale & Pancetta	£5
Dauphinoise Potato	£5	Tenderstem Broccoli & Chilli	£5
Hand Cut Chips	£5	Peas, Fine Beans & Shallots	£5
Garlic Creamed Potato	£5	Spinach & Nutmeg	£5

## Coffee

HOT DRINKS ARE ADDITIONAL CHARGE FOR ALL GUESTS

Liquor Coffee	£8	Latte	£4.50
Americano	£4	Cappuccino	£4
Espresso	£4	Tea	£3.50

## Wine Recommendations

Camel Valley Atlantic Dry (Cornwall, UK)

*Fresh & Delicate Flavoured Wine with Apricot and Green Fruit Aromas* £36

Me & You Tempranillo (Ribera Del Duero, Spain)

*Medium Bodied, Light & Soft on the Palette with Red Fruit Aroma* £35

## Our Local Suppliers

Celtic Fish & Game, a family of food lovers, based in St Ives

Established in 1985 in St Ives.

They're a family run business supplying fresh sustainable, seasonal produce.

Geoff, Sylvia, Emma, Naomi, Hannah & Sue are committed to the environment,  
making all their local daily deliveries with returnable plastic boxes

**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.**