

# DINNER MENU

Selection of Homemade Bread, Olive Oil, Salted Butter

## Starter

Soup Of The Day – <i>Please Ask Your Servers</i>	£10
Salmon Pastrami, Pickled Cucumber, Quails Egg, Herb Mayo	£12
Chicken Parfait, Toasted Brioche, Onion Chutney	£12
Pan Fried Scallops, Chorizo, Spinach	£14
Cornish Crab, Lemon Mayonnaise, Toasted Ciabatta	£15
Crispy Squid, Carrot Dressing, Radish Salad	£15

## Main

Stone Bass, Vegetable Broth, Crab Emulsion, Pickled Fennel, Crispy Leek	£28
Pork Shoulder, Pork Croquette, Leeks, Tender Stem Broccoli	£26
Pan Fried Sea Trout, Homemade Pasta, Samphire, Mussels & Parsley Sauce	£27
Beef Rump, Savoy, King Oyster Mushroom, Aji Verde Sauce, Crushed Herb Potatoes	£28
Oven Roasted Duck Breast, Basil Gnocchi, Fine Beans, Tomato & Herb Sauce	£26
John Dory, Mediterranean Vegetable Salad, Gochujang Dressing	£22

## From the Sea

Cornish Mussels, Parsley & White Wine	Starter: £12	Main: £20
Battered Fish & Chips, Tartare Sauce & Lemon		£22

## Char-grilled

Sirloin Steak, Flat Mushroom, Real Chips	£28
<i>To Accompany We Have: Peppercorn, Blue Cheese, Mushroom Sauce</i>	£3

## Dessert

Mango & Pineapple Dacquoise, Glazed Orange, Passionfruit Sorbet	£10
Raspberry Mousse, Poached Blueberries, Pistachio Cream	£10
Black Forest Gateaux, Amaretti & Cherry Ice Cream	£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	Spinach and Nutmeg	£5
Dauphinoise Potato	£5	Tenderstem Broccoli & Chilli	£5
Hand Cut Chips	£5	Peas, Fine Beans & Shallots	£5
Garlic Creamed Potato	£5		

## Coffee

HOT DRINKS ARE ADDITIONAL CHARGE FOR ALL GUESTS

Liquor Coffee	£8	Latte	£5
Americano	£4.75	Cappuccino	£4.75
Espresso	£4	Tea	£4

## Wine Recommendations

The Crossings Sauvignon Blanc (V) (SP) – New Zealand, Marlborough £38  
*Lifted Notes of Gooseberry & Passion Fruit with Citrus Zing*

You & Me Albarino (V) (SP) – Spain, Rias Baixas £35  
*A Truly Refreshing with Flavour from Apricot & Banana to Acacia Honey with a Tantalising Mineral Finish*

La Joya Single Vineyard Malbec (V) (SP) – Chile, Colchagua £34  
*Nose Driven by Lavander & Dark Flowers Notes, Loads of Ripe Red & Brooding Black Fruit*

The Crossings Pinot Noir (V) (SP) – New Zealand, Marlborough £40  
*Lifted Aromas of Black Plums & Violets. Ripe Berry Fruit Flavour Combine with Savoury Notes*

## 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.