

DINNER MENU

STARTERS

White Onion & Thyme Soup, Toasted Onion Seeds	£10
Prawn & Ginger Ravioli, Coriander, Spinach, Shellfish Foam	£11
Chicken Leg Pressing, Smoked Carrot, Pickles & Watercress	£12
Warm Goats Cheese, Apple & Pear, Cider Vinegar	£11

MAIN

Melody of Cornish Fish, White Wine, Fennel & Spring Onions	£24
Glazed Duck Breast, Cavolo Nero, Rosti Potatoes, Plum Jam, Pancetta	£28
Local Pollock, Prawns & Braised Leeks	£24
Burnt Shallot Tart, Beetroot Custard, Pickled Walnuts (V)	£22
Spatchcock Chicken, Chilli, Garlic & Lemon, Sauteed Potatoes, Spicy Aioli	£26
Sirloin Steak, Flat Mushrooms, Hand Cut Chips, Peppercorn Sauce	£28

DESSERTS

White Chocolate Pannacotta, Autumn Berries, Strawberry Sorbet	£10
Pistachio Parfait, Dark Chocolate Fudge Cake & Crème Fraiche Sorbet	£10
Sticky Toffee Pudding, Butterscotch Sauce, Clotted Cream	£10
Cheese & Biscuits	£12

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.