

DINNER MENU

STARTERS

SOUP OF THE DAY (VE, GF, LF OPTION) <i>Served with homemade bread & house butter</i>	£9.95
BEETROOT RISOTTO (V, GF) <i>Beetroot & puree, heather flowers, arrow grass & herb oil with a parmesan crisp</i>	£10.95
TEA SMOKED DUCK THAI SALAD (GF) <i>Tea smoked duck, Island foraged leaves & herbs with a Thai style dressing</i>	£14.95
PAN SEARED SCALLOPS (S, P) <i>Scallops served with black pudding, apple gel and finished with apple crisps & Parma Ham</i>	£11.95

MAINS

28 DAY AGED CORNISH SIRLOIN (GF) <i>Roasted tomato, thyme mushrooms, chips, crispy onion rings & béarnaise sauce</i> Optional sauces: Blue Cheese, Whisky, Peppercorn	£26.95 £2.50
CHICKEN BALLOTINE (P) <i>Stuffed with black pudding, Parma ham, carrot & sweet potato puree, buttered mash potato, spinach & jus</i>	£23.95
SWEET POTATO & AUBERGINE CURRY (VE, GF) <i>Sweet potato & aubergine, coconut rice, lentil & chickpea dahl, chilli puree, red onion & coriander</i> <i>Add Chicken</i> <i>Add Crawfish</i>	£21.95 £3.50 £6.50
BEETROOT RISOTTO (V, GF) <i>Beetroot & puree, heather flowers, arrow grass & herb oil with a parmesan crisp</i>	£21.95
SOLE MEUNIERE (GF) <i>Served with caper lemon butter sauce, seasonal greens & buttered new potatoes</i>	£23.95
CRAB TAGLIATELLE (P) <i>Hand-picked Cornish crab, lemon grass, chilli oil, coriander & fresh lime</i>	£23.95
SEAFOOD SHARING PLATTER (S) <i>Whole Cornish crawfish, hand-picked crab, Cornish scallops, fish goujons, buttered new potatoes, island leaves, garlic & parsley butter</i> <i>*Please pre-order where possible - subject to availability</i>	£65.00*

SIDE DISHES

SEASONAL GREENS	£3.95
THICK-CUT CHIPS	£3.95
MIXED LEAF SALAD	£3.95
SWEET POTATO FRIES WITH SAFFRON AIOLI	£3.95
CORNISH NEW POTATOES WITH PARSLEY BUTTER	£3.95
ONION RINGS	£4.95

Please inform a member of our team if you have any food allergies or dietary requirements when placing your order

(GF) Gluten free
(L) Lactose free
(S) Shellfish

(N) Nuts
(P) Pork
(G) Game

(V) Vegetarian
(Ve) Vegan

