



OUR SET MENU

£65 per person

3 COURSES

Includes a glass of prosecco on arrival

STARTERS

Beetroot cured sea trout, remoulade and crisp breads

Roasted fig, burrata and prosciutto bruschetta, herb salad

Roasted cauliflower soup, caramelised seeds, smoked tomatoes (VE)

Pan seared Pigeon breast, watercress, garlic mushroom puree

Charcuterie & cheese board for 2, Chorizo, Lomo, Salchichón, Serrano ham, Davidstow Cheddar,

Cornish Blue, marinated olives, cornichons, olive oil crackers

Mains

Fillet steak, mustard and peppercorn sauce, fondant potato, smoked aioli lettuce wedge

Wild mushroom pie, crispy kale, truffle mashed potato (VE)

Bouillabaisse, hake, mussels, King prawn, rouille, focaccia

Slow roasted pork belly, roasted apples, blackberry jus, potato terrine

Desserts

White chocolate and honey cheesecake, clotted cream ice cream

Warm golden syrup sponge, vanilla custard, almond brittle

Raspberry sorbet, seasonal berries, almond brittle (VE)(NGCO)

Limoncello & blackberry trifle, whipped cream, lemon curd

Local cheese and artisan biscuits, fig chutney, pickled walnuts

WE REQUIRE A PRE ORDER 2 WEEKS BEFORE YOUR BOOKING

£10 NON-REFUNDABLE DEPOSIT REQUIRED UPON BOOKING

ALLERGEN & DIETARY INFORMATION

(V) = made with vegetarian ingredients, (VE) = made with vegan ingredients. (NGCO) = Non-gluten containing option.

All our food is prepared in a kitchen where cross-contamination may occur, and our menu descriptions do not include all ingredients. Dishes containing fish may contain small bones. Some of our dishes contain alcohol. Weights stated are approximate uncooked weights. All items are subject to availability. If you have a question, food allergy or intolerance please speak to a member of the team. The allergen information is, to the best of our knowledge, correct. Our offers are not in conjunction with any other offer.