



Sample Menu 2021

Starters

Beef carpaccio - cooked on coals - pickled & charred onions - horseradish
- truffle oil

Pan seared Scallops - samphire - pea purée- peas- broad beans - crispy
pancetta - lemon oil

Blow torched St Ives Bay mackerel fillets - smoked mackerel pate - pickled
vegetable salad - herb dressing

Tomato & shallot tarte tatin - parmesan crisps - watercress verde

Butternut squash and goat' s cheese arancini - basil aioli - micro herb
salad

Beetroot cured salmon - smoked salmon pate - herb lavash

Ricotta basil and herb cappelletti - peas - broad beans - lemon butter
sauce

Moules mariniere - samphire - crusty bread

Menu

Cornish Lamb loin - herb crust - caper and herb pomme anna - peas, feta,
broad beans -lamb jus

Cornish Duck breast - sweet potato fondant - duck leg bon-bon - boc choy -
tender stem broccoli - 5-spice duck sauce

Pork fillet - pomme pure - pulled belly pork & apple spring roll - sautéed
cabbage - cider jus

Whole Roasted fillet of beef rolled in ceps & rosemary served medium rare -
celeriac and potato Rosti - roasted shallot purée - butter poached carrots
- seasonal greens

Pan fried sea-bass - caper, herb & wild garlic dumplings - samphire -
seasonal vegetable beurre blanc

Roasted Cornish hake - fennel and crab remoulade - seasonal vegetables -
caper nage sauce

Cornish blue lobster tails - bouillabaisse sauce - king prawns - mussels
- saffron potatoes - samphire - rouille

Dessert

Chocolate mousse - berry coulis, seasonal berry sorbet - raspberries -
chocolate soil - chocolate cookie

Clotted cream Pana-cotta - Cornish strawberries - meringue kisses

Orange Crème brûlée - oat biscuit

Apple tarte-tatin - almond praline - vanilla ice cream

Summer berry meringue roulade - seasonal berries - honey comb - berry
sorbet

Almond cake - lemon curd - toasted salted almonds - crème fraise sorbet

Sticky toffee pudding - caramelised banana - salted caramel sauce -
clotted cream or ice cream