



Starters

Chefs Homemade Soup of The Day

Fresh seasonal homemade soup

Sundried Tomatoes and Prawn Salad

*Mixed Prawns Bound in a Sunkissed Tomato Mayonnaise
On baby Lettuce Leaves*

Sardines With Tomato Salsa On Garlic Bread

*Butterflied sardines on toasted garlic bread topped with
tomato salsa on fresh rocket leaves*

Smoked Salmon Timbale

*Smoked salmon filled with dill and cream cheese served
with a tomato and fennel compote*

Chicken Liver Parfait with apple and pear chutney

*Smooth creamy chicken liver parfait with a refreshing apple
and pear chutney*

Gevrik Black Pudding With Sticky Red Onion Salad

*Pan fried Black Pudding Topped With Gevrik Goats
Cheese on a confite of red onion and rocket salad*

Pancetta & Goats Cheese Salad

Red Onion And Goats Cheese Tart

*sweet red onions and baby goats cheese mixed with
vegetables baked in a pastry tart with saffron veloute*





Mains

Braised Lamb Shank

Slow braised lamb shanks served with a herb and red wine sauce

Duck Breast With Mixed Summer Berries

Pan fried duck breast served with a berry jus topped with summer berries

Ballotine of Chicken

Chicken breast ballotined with chorizo and mushrooms served with a balsamic reduction

Stilton Rarebit With Pork Loin Steak

Pork loin steak topped with a creamy cornish stilton rarebit

Wild Mushroom Stroganoff

Creamy wild mushroom stroganoff served with a saffron rice

Risotto of Red Pepper, Spring Onion and Tomato

creamed pearl barley mixed with roasted red pepper, spring onions and cherry tomatoes

Roast Cod With A Herb Crust

Cod Topped with a Herb Crust Served With A Chive and White Wine Sauce

Roast Salmon Steak

Salmon steak roasted with herbs and garlic served with a lemon white wine and parsley sauce

Pan Fried Seabass Fillet with Sweet Chilli Sauce

Whole seabass fillet dusted in seasoned flour and pan fried served with a fresh sweet chilli sauce





Dessert

Apple Crumble with Custard

apples baked with sugar and cinnamon topped with a sugar crumble served with custard or clotted cream

Fresh Fruit Salad and Clotted Cream

Fresh seasonal fruit in a sugar syrup served with cornish clotted cream

Lemon Cheesecake

Zesty lemon cream cheese on a ginger infused biscuit base

Sticky Toffee Pudding with a Chocolate & Caramel Sauce

Toffee sponge drizzled with hot chocolate & caramel sauce and served with local clotted cream

Crème Brulee

Baked Rich Cream Custard with Caramalized Sugar and clotted cream

Strawberry Cream Roulade

fresh cornish strawberries with vanilla whipped cream in a sponge roll

Chocolate Tart with Fresh Strawberries and Clotted Cream

