



Starters

St Enodoc Asparagus with a Chive Beurre Blanc £14

Smoked Boscastle Trout Pâté with Cucumber Chutney
and a Cheddar Scone £16

Beef Tartare with Pickled Mushrooms,
Crispy Shallots and Crackers £19

Baked Oysters with Fennel, Watercress
and Anise Butter £19

Main Courses

Beer Battered Gurnard with Fried Potatoes
and Warm Tartare Sauce £32

Confit Duck Leg with Soft Polenta,
Hogs Pudding, Cabbage and Orange £32

Grilled Bass with Crab, Potatoes, Spring Onions
and Saffron Aioli £36

Tandoori Monkfish with Spiced Lentils, Kachumber Salad
and Coriander Yoghurt £39

Roasted Beef Fillet with Peppercorn Sauce
and Hand-Cut Chips £45

Desserts and Cheese

Crème Caramel with Boozy Prunes £14

Rhubarb Bakewell with Clotted Cream £15

Chocolate Choux Bun with Dark Treacle Sauce and Lime £16

Apricot Sorbet with Honey and Almonds £10

Vanilla Ice Cream with Strawberries and Dark Chocolate Sauce £10

British Cheeses with Crackers and Chutney £14

Sunday Lunch Roasts

Roasted Rump Cap of Beef with Yorkshire Pudding and Horseradish £35

Roasted Chicken with Wild Garlic Stuffing £32

Roasted Monkfish wrapped in Bacon, Red Wine Tartare Dressing £35

All roasts served with Roasted Potatoes, Seasonal Greens, Carrot and Swede, Cauliflower Cheese