



Snacks

- Focaccia and Butter £5
- Smoked Almonds and Roasted Peanuts £5
- Marinated Mixed Olives £5
- Porthilly Oysters with Champagne Vinegar,
Celery and Grapes £7 each

Starters

- Cured Bass with Pickled Fennel and Horseradish Yoghurt £18
- Smoked Boscastle Trout Pâté with Cucumber Chutney
and a Cheddar Scone £16
- Pork Belly with Plum Chutney and Grilled Spring Onions £16
- Breaded Lemon Sole with Heritage Tomato Salad £19

Main Courses

- Grilled John Dory with Red Pepper, Potato,
Courgette and Porthilly Sauce £38
- Tandoori Monkfish with Spiced Lentils,
Kachumber Salad and Coriander Yoghurt £39
- Baked Turbot with Warm Tartare Sauce and
Fried Potatoes £40
- Roasted Beef Fillet with Peppercorn Sauce
and Hand-Cut Chips £45

Desserts and Cheese

- Vanilla Cheesecake with Poached Gooseberries and Lemon Curd £15
- Strawberry Bakewell with Clotted Cream £16
- Dark Chocolate Mousse Cake, Raspberries and
Vanilla Crème Fraîche £16
- Peach Sorbet with Almonds £10
- Strawberry and Clotted Cream Ice Cream £12
- British Cheeses with Crackers and Pickled Celery £20

SAMPLE