



## 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 Yoghurt £18
- Smoked Boscastle Trout Pâté  
with Cucumber Chutney and Cheddar Scone £16
- Breaded Lemon Sole with Heritage Tomato Salad £19

## Main Courses

- Roast Rump Cap of Beef  
with Yorkshire Pudding and Horseradish £38
  - Slow Roasted Pork with Bramley Apple Sauce,  
Sage and Onion Gravy £34
  - Ling wrapped in Bacon  
with Oyster Stuffing and Red Wine Tartare Dressing £34
- All served with Roast Potatoes, Hispi Cabbage,  
Carrot and Swede Mash, Cauliflower Cheese*

## Desserts and Cheese

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

SAMPLE