

TABLE D'HÔTE

Amuse Bouche

To Start

Tomato & Basil Soup

Thai Flavoured Risotto, Tempura Tiger Prawn

Terrine of Local Pork & Hogs Pudding, Waldorf Salad

Glazed Goats Cheese, Avocado, Pecan, White Balsamic Ice Cream

For Main

Contra Loin of Cornish Beef, Roasted Onion Mash, Pink Peppercorn Cream

Honey Glazed Breast of Creedy Carver Duck, Fondant Potato, Roasted Fig, Duck Jus

Herb Crusted Rack of West Country Lamb, Feta, Ratatouille, Rosemary Lamb Gravy

Roasted Cornish Monkfish, Moroccan Spices, Roasted Piquello Peppers,
Spring Herb Salad, Burnt Lemon Oil

Wild Mushroom Tagliatelle, Shaved Parmesan

All our main dishes are served with either Seasonal Vegetables or a Tossed Salad
(Guests preferring a vegetarian diet please ask to see our full Vegetarian Menu)

Desserts

Vanilla Pannacotta, Plum Compote, Black Pepper Crumb

Summer Berry Pudding, Blackcurrant Consommé, Thyme

Chocolate Sponge, Nutella, Caramel Pecans, Lime Sorbet

Selection of Cornish Ice Creams

Seasonal Fruits with Clotted Cream

Coffee, Teas & Infusions

Please inform your waiter/waitress if you have any dietary requirements or allergies.

Please ask to see our daily dinner menu which chef has adjusted to offer menus suitable for guests with allergies to nuts, gluten, or dairy..