



taste  
*of Cornwall*

# taste of Cornwall

2 courses £30 | 3 courses £35

2 or 3 course meal of your choosing plus a 175ml glass of Coastal Sauvignon Blanc, Merlot or Pinot Grigio Rose.

## set menu

### starters

**ROASTED ONION SOUP V GF?** 378 kcal D, G

Cornish Gouda crouton

**CORNISH CHILLI MARINATED MACKEREL FILLETS** 494 kcal G, F, SU

Crisp batter, tomato, red onion, salad

**CORNISH BOY LAITY CAMEMBERT V** 798 kcal G, D

Baked in a Niles granary roll, Fowey Valley apple & cider chutney

### main

**LOCAL CORNISH FISH PIE** 759 kcal F, C, D, G, SO

Potato topped & glazed with Cornish Gouda, green beans, mange tout, granary bread

**PAN-FRIED CHICKEN BREAST** 739 kcal E, D, G

Cornish Blue cheese & garlic cream, Kittows Hogs pudding patty, buttered greens

**KNOWLE FARM CORNISH BLUE CHEESE GNOCCHI V** 487 kcal G, D

Spinach & truffle

### dessert

**PINK PEPPERCORN ETON MESS GF** 675 kcal E, D

Seasoned fruits, Cornish Tarquins Gin syrup

**DARK CHOCOLATE CREMEUX** 839 kcal G, D, E, SO

Soft chocolate brownie, Cornish clotted cream truffle

**ROSKILLY ICE CREAMS V** 409 kcal D

Clotted Cream Vanilla | Strawberry | Chocolate | Armadillo  
Orange & Mascarpone | Blackcurrant Cheesecake

**G** Gluten **GF** Gluten Free **GF?** Can Be Gluten Free (please ask) **V** Vegetarian **VE** Vegan

**D** DAIRY **M** MUSTARD **E** EGG **MO** MOLLUSCS **CR** CRUSTACEAN **C** CELERY **N** NUTS

**F** FISH **SU** SULPHUR DIOXIDE **S** SESAME **SO** SOYA **P** PEANUTS **L** LUPIN

Although we endeavour to do so, we cannot guarantee that any of our dishes are allergen-free or fulfill dietary requirements due to possible cross-contamination during production.

Please inform us if you have a food allergy that we should be aware of.

Adults need around 2000 kcal a day.