

Evening Menu Two

Cornish brie, beetroot, orange, buckwheat granola (NGCI) (V) (NF)

Ham hock terrine, pickles, mustard (DF) (NGCI) (NF)

Smoked salmon, prawns, avocado, apple, fennel, cucumber (DF) (NGCI) (NF)

Slow roast shoulder of pork, red cabbage, carrot, fine beans,

dauphinoise potato, cider gravy (NGCI) (DF*) (NF)

Sea bream, squid ink linguine, spinach, crab bisque sauce (DF) (NGCI)

Goat's cheese and cherry tomato tart, spinach, red onion jam (V) (NF)

Lemon tart, raspberry sorbet (V) (NF) (VG*)

Sticky toffee pudding, toffee sauce, Cornish vanilla ice cream (V) (NF)

A selection of Cornish cheese, quince, celery & crackers (NGCI*) (V) (NF)

3 courses £55.00

2 courses £45.00

Please advise the team of any intolerances or allergies. Whilst we will advise on dish ingredients, we cannot guarantee against traces or any cross contamination throughout the kitchen.

(V) - Vegetarian, (V*) - Vegetarian Option Available, (VG) - Vegan, (VG*) - Vegan Option Available, (NGCI) - Non Gluten Containing Ingredient, (NGCI*) - Non Gluten Containing Ingredient Option Available, (DF) - Dairy Free, (DF*) - Dairy Free Option Available