

Evening Menu Three

Treveador Farm blue cheese, plum, figs, maple pecans, watercress (NGCI) (V) (NF*)

Duck rilette, grape and apple chutney, sourdough (DF) (NGCI*) (NF)

St Ives bay crab, curried mayonnaise, mango (DF) (NGCI) (NF)

Roast fillet of beef, Lyonnaise potatoes, carrot, kale, shallot, Madeira gravy (NGCI) (DF*) (NF)

Pan roasted fillet of sea bass, potato purée, tenderstem broccoli, spinach velouté (NGCI) (DF*) (NF)

Mushroom and nut roast, sauté potatoes, French beans, onion gravy (NGCI) (DF) (VG)

Crème brûlée, berry compote, shortbread (V) (NGCI*) (VG*) (NF)

Chocolate pave, cherry sorbet (V) (NF)

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

3 courses £70.00

2 courses £60.00

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