

Evening Menu 2

Ham hock terrine, red onion marmalade, mustard cress
Smoked salmon & prawn salad, lemon crème fraîche, dill (NGCI)
Grilled goats cheese, pear & walnut (NGCI, V)

Pork fillet, braised cheek croquette, bordelaise
Fillet of trout, Champagne & saffron risotto, herbs (NGCI)
Butternut squash Wellington, roasted sprouts, sweet potato velouté (NGCI, VG)

Egg custard tart, raspberry & vanilla (V)
Chocolate delice, banana, passionfruit (NGCI)
Selection of Cornish cheeses, Millers biscuits, chutney (NGCI*)

Two course £45

Three course £55

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