

Evening Menu 3

Duck terrine, quince, crushed walnut (DF)

Pickled beetroot, goats cheese, gingerbread (NGCI* V)

Cornish crab tart, lobster bisque, sorrel (NCGI)

Fillet of beef, dauphinoise potatoes, truffle sauce, thyme roasted carrot (NGCI)

Grilled fillet of seabass, clam & tarragon chowder, samphire (NGCI)

Cream cheese gnocchi, smoked almonds, toasted broccoli (V)

Dulce delice, banana ice cream & lime (NGCI*)

Selection of Cornish cheeses, Millers biscuits, chutney (NGCI*)

Pear frangipane tart, Cornish clotted cream

Two course £55

Three course £65

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