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## STARTERS

Red lentil, carrot and coriander soup, chilli flakes, fried garlic, toasted focaccia (VE/GF*)
Tomato consommé, burrata, basil oil (VE*/GF)
Crispy chilli beef, chilli, soy, and sesame seed beef rump, Vietnamese salad, chilli \& lime dressing (DF/GF*)
Roasted salmon wrapped in prosciutto ham, griddled asparagus and lemon mayonnaise (GF/DF)

## MAINS

$80 z$ sirloin steak, chunky chips, truffle aioli, cauliflower purée, garlic and parmesan mushroom, prosecco peppercorn sauce (GF/DF*)

King prawn, monkfish, squid and sea bass fritto misto, lemon olive oil, chilli \& red pepper salad,
fries, remoulade sauce (DF, GF*)
Corned chicken breast, roasted beets, sweet pots, sautéed cabbage, salsa verde, port jus
Panko halloumi, Mediterranean vegetables, chickpeas, romasco

## DESSERTS

Ginger sticky toffee pudding, caramel sauce, honeycomb
Baileys crème brûlée, white chocolate strawberries
Chocolate orange torte, pink champagne cream and berries (VE*/GF*)
Cornish cheese board, brie, garlic Marg, Cornish blue, celery, grapes, apple cider chutney, biscuits (VE*/GF*)
Callestick Farm ice cream \& sorbet - 3 scoops of either: Vanilla, strawberry, chocolate, mint chocolate chip, salted caramel, blood orange,
passion fruit, lime sorbet or lemon sorbet (V)


STARTERS
Tomato soup, cheesy toasted bloomer (V/GF*/DF*)
Seasonal fruit platter (VE/GF)
Ham and cheese quesadilla, salsa (DF*)
Plaice goujons, salad and mayo dip (DF)

MAINS
Meat free nuggets, peas, fries, lemon mayo (DF/VE)
Breaded chicken fillet, salsa, pesto, baby potatoes (DF)
Macaroni three cheese bake, garlic bread (GF*)
DESSERTS
Berry pavlova, chantilly cream (DF*/VE*)
Cheesecake, strawberry coulis (GF)
Chocolate orange torte, ice cream

Dishes are subject to change
(V) - Vegetarian, (V) - Vegetarian option available (VG) - Vegan, (VG) - Vegan option available
(GF) - Gluten free, (GF*) - Gluten free option available (DF) - Dairy free, (DF*) - Dairy free available

