


Sample Dinner Menu

OUR MENUS CHANGE DAILY, PLEASE CALL FOR TODAY'S MENU

Breads: Garlic Bread £3.00  Homemade bread, olive oil, balsamic vinegar £4.00
Homemade bread, olive oil, balsamic vinegar, olives, houmous £6.00

Starters

Cornish crab and cucumber bruschetta, pickled fennel and dill salad aioli £12

Char-grilled aubergine, marinated feta cheese, hummus, walnut & seed granola, wild garlic pistou (v) £9.75

Tempura tiger prawn, seafood & purple sprouting broccoli, Asian slaw, sweet chilli & coriander dressing £10

Mylor scallops, tiger prawn and mussel stew, coconut milk, lemongrass, coriander and lime £12

Smooth Cornish duck liver and port pâté, port jelly, pickled vegetables, roasted milk bread £9.75



Slow-braised Cornish beef brisket, champ potato croquette, roasted shallot, carrot and star anise puree, red wine and peppercorn sauce £21

Roasted Tregathenan Farm pork chop and crispy belly, hogs' pudding, potato puree, celeriac remoulade, greens, apple sauce £21

Garlic-roasted corn-fed chicken breast, basil arancini, char-grilled aubergine, greens, sweet pepper fondue, hazelnut pesto £19

Seafood, tiger prawns and roasted cauliflower coconut dhal, basmati rice, aubergine pickle, char-grilled flatbread, yoghurt £19

Cornish hake fillet, mussels, new potatoes, St Hilary purple sprouting broccoli, pea puree, caper and parsley beurre noisette £23

Cornish monkfish fillet with garlic and parsley, anchovies, chorizo, chickpea and smoked paprika stew, new potatoes, salsa verde £24

Old Winchester cheese and basil arancini, char-grilled purple sprouting broccoli, sweet pepper fondue, Rosary goats' cheese, hazelnut pesto (v) £16.75

Desserts

Vanilla crème brûlée, St Hilary rhubarb compote, oat crumble, Rhubarb and lemon ripple ice cream £8

Dark chocolate pot, warm chocolate brownie, honeycomb, coffee cream, coffee mocha ice cream £8

Poached pear, vanilla cream, brown sugar meringue, clotted cream ice cream, salted caramel sauce £8

Affogato – two scoops of our homemade vanilla ice cream, a single shot of coffee, chocolate crumb £6.25

A selection of four West Country cheeses with apple and port jelly and biscuits £10

Homemade Ice Creams and Sorbets £2.50 per scoop

Cornish clotted cream vanilla / Chocolate and salted caramel / Coffee mocha /
Strawberry and vanilla ripple / Rhubarb and lemon ripple

Sorbets: Cloudy lemonade sorbet / Raspberry sorbet