

Sample Dinner Menu

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

Garlic Bread £3.50 The Homemade bread, olive oil, balsamic vinegar £4.50 Homemade bread, olive oil, balsamic vinegar, olives, houmous £6.50

Rosary goats' cheese, marinated heritage tomato and olive tapenade tart, basil pistou £10.50

ChalkStream trout gravadlax, smoked mackerel pâté, pickled cucumber and dill, horseradish cream, treacle bread £11.25

Smooth duck liver and port pâté, onion marmalade, port and apple jelly, toasted milk bread £10.50

Char-grilled butterflied Mounts Bay sardines, pickled vegetable and beetroot salad, orange and saffron dressing, crème fraiche £10.75

Crispy salt cod and parsley croquettes, tomato arrabiatta, marinated tomato salad, aioli, herb oil dressing ± 10.50

Char-grilled Westcountry venison haunch steak, savoy cabbage and bacon, onion rings, chips, carrot and star anise puree, red wine and peppercorn sauce £27

Primrose herd pork belly, soy and honey glaze, hogs' pudding, champ potato croquette, crackling, celeriac puree, pak choi, apple sauce £24.50

Garlic roast Cornish chicken breast, roasted baby onions and mushrooms, braised Cornish leeks, dauphinoise potatoes, roasted onion puree, rosemary and truffle sauce £24.50

Provençal seafood, tiger prawn and mussel stew, new potatoes, garlic crostini, parmesan, rouille £23.75

Roasted whole Cornish plaice, garlic and parsley, anchovies, St Hilary runner beans, tomato, caper and herb salad, new potatoes, saffron aioli £27

Cornish hake fillet, mussels, St Hilary summer vegetables, herb butter sauce, new potatoes £26

Roast St Hilary beetroot and carrots, sautéed potatoes, Cornish greens, carrot and star anise puree, toasted seeds, Devon blue cheese, balsamic dressing (v) £18.50

Dessert Menu

Vanilla crème brûlée, English raspberries, berry sorbet, shortbread £9.50

Dark chocolate and orange crémeux, honeycomb, chocolate crumb, orange sauce, chocolate sorbet £9.50

Sticky ginger cake, poached pear, almond nougatine, toffee sauce, clotted cream ice cream £9.50

A selection of four West Country cheeses with apple and port jelly and biscuits £11.75

Homemade Ice Creams and Sorbets £3 per scoop

Ice Creams: Cornish clotted cream vanilla / Chocolate and salted caramel / Banana, toffee and lime/ Raspberry and lemon ripple/ Apple and damson /Passionfruit and orange Sorbets: Mixed berry sorbet / Chocolate orange sorbet

> We can cater for most dietary requirements and allergies. We can also cater for vegan's and vegetarians. DOGS ARE ALLOWED ON OUR TERRACE ONLY