



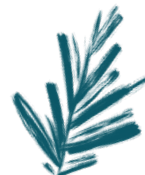
Two Courses for 38
Three Courses for 45
plus supplement charges

The Duchy on a Plate

Palas yn!

SPLASH

Veuve Clicquot Brut Yellow Label | 125ml |
16 Veuve Clicquot Rosé | 125ml | 20
Chandon Garden Spritz | 150ml | 9



START

Cornish Crab Cakes | DF | 5 supp
Nam Jim, cucumber & spring onion salad

Cornish Seafood Tempura | DF
Orange romesco sauce, seaweed salt

Home Smoked Mackerel Fillet | GF DFO
Roasted broccoli & Jerusalem artichokes, mustard & crème fraîche
vinaigrette, pickled shallots

Oak Smoked Marsh Farm Duck Breast Salad | GF DF
Orange, beetroot, hazelnut

Primrose Herd Szechuan Glaze Pork Belly | GF DF
Sweet potato, charred spring onions, maple & sultana dressing

MAINS

Westcountry 8oz Sirloin Steak | GF DFO | 10 supp
Chilli & garlic broccoli, garlic mushroom, oven dried tomato,
triple cooked chips, watercress, peppercorn sauce or Cafe de Paris butter

Newlyn Hake Fillet | GF DFO
Sun dried tomato & herb potato cake, seasonal greens, pesto cream
sauce

Lamb Rump | GF DFO
Moussaka, oven dried tomatoes, tenderstem broccoli, red pepper purée,
basil oil

Pan Roasted Chicken Breast | GF DFO
Roasted pumpkin and leek risotto, crispy shallot rings, seasonal greens

Cornish Fish Pie
Seasonal white Cornish fish & Newlyn crab, creamy mash potato top,
seasonal greens

SIDES

Triple-Cooked Chips | 5 Cornish New Potatoes | 5
Green Leaf Salad | 5 Seasonal Greens | 5

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START

Smoked Lamb Rump | GF DF
Harissa, anchovy, tenderstem broccoli, toasted spices

Ham Hock Ballontine | GF GFO
Sticky fig chutney, melba toast

Pan-Fried Local Scallops | GF DF | 5 supp
Curried cauliflower purée, tea soaked sultanas, pancetta crisp, sorrel

Crab Arancini
Preserved lemon mayonnaise, peashoots, lemon zest oil

Smoked Salmon Rillette | GFO
Beetroot, yoghurt espuma, radish, foccacia croute



MAINS

Westcountry 8oz Sirloin Steak | GF DFO | 10 supp
Chilli & garlic broccoli, garlic mushroom, oven dried tomatoes,
triple cooked chips, watercress, peppercorn sauce or Cafe de Paris butter

Newlyn Hake Fillet | GF DFO
Sautéed potatoes, baby chorizo, tenderstem broccoli, caramelised onions,
salsa verde

Spiced Braised Local Beef Brisket | GF DFO
Vanilla mash, pak choi

Primrose Herd Pork Belly | GF DFO
Sesame roasted tenderstem broccoli, apple puree, garlic and thyme
fondant potato, cider jus

Sweet and Sour Goan Fish Curry | GF DF
Pak choi, jasmine rice, toasted coconut

SIDES

Triple-Cooked Chips 5	Cornish New Potatoes 5
Green Leaf Salad 5	Seasonal Greens 5

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VEGETARIAN

SPLASH

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16 Veuve Clicquot Rosé | 125ml | 20
Chandon Garden Spritz | 150ml | 9

START

Turkish Spiced Aubergine | VGO GFO
Greek yoghurt, pomegranate, flatbread

Creamy Wild Mushroom Bruschetta | VGO GFO
Homemade focaccia, truffle oil

Honey Roasted Parsnip and Vanilla Soup | VGO GF
Root vegetable crisps



MAINS

Black Garlic Marinated Celeriac Steak | VGO GF
Cafe de Paris butter, chilli and garlic broccoli, garlic mushroom, oven dried tomato, triple cooked chips

Pumpkin and Leek Risotto | VGO GF
Crispy sage, hazelnut roasted sprouts

Vegetable Sweet and Sour Goan Curry | VGO GF
Sweet potato, spinach, aubergine, pak choi, jasmine rice, toasted coconut

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