



Two Courses for 38
Three Courses for 45
plus supplement charges

MENU TWO

START

Cream of Newlyn crab & Cornish pastis soup | GFO DFO
Fresh white crab meat, garlic croutons, lemon zest oil

Seared pheasant breast | GF DF
Charred apples, pickled blackberries, truffle & hazelnut

Creamy garlic mushroom bruschetta | GFO DFO VGO
Westcountry mushrooms, toasted St Michaels focaccia

Smoked Marsh Farm duck breast | GF DF
Golden beetroot, orange & hazelnut

Westcountry mussels in a cider cream sauce | GFO DFO
Guanciale, leeks, fresh herbs, artisan sourdough

3 Cornish half shell scallops | GF DFO
Kholrabi, seaweed butter, focaccia, pangritata
SUP 5

Twice baked Helford Blue cheese soufflé
Cep creamed spinach



MAINS

Pan fried hake fillet | GF DFO
Herb crushed potatoes, pesto cream, samphire

Braised ox cheek | GF DFO
Truffled celeriac mash, braised red cabbage

Beetroot & chicory tart tatin | DFO VGO
Ragstone goats cheese, rocket, herb oil

Free range Cornish chicken breast | GFO DFO
Roasted squash, wild mushrooms, crispy gnocchi, pumpkin seeds, parmesan & sage

Westcountry 8oz sirloin steak | GFO DFO
Roasted tomato, peppercorn sauce, onion purée, crispy shallots,
triple cooked chips
SUP 10

Westcountry mussels in a cider cream sauce | GFO DFO
Guanciale, leeks, fresh herbs, artisan sourdough

Catch of the day* | GF DFO
Pickled shallot, lemon, caper & gherkin salad, seaweed & herb butter, Cornish new
potatoes

*Please ask your server for today's catch

Creamy Jerusalem artichoke risotto | GF DFO VGO
Artichoke crisps, pickled pear, walnut & chicory salad



Your food is freshly prepared to order. For allergies and dietary requirements please discuss with us before ordering.