



Two Courses for 38
Three Courses for 45
plus supplement charges

MENU THREE

START

Slow cured beef bresaola | GFO DFO
Celeriac & apple remoulade, crispy sage, rocket

Oak smoked sea trout | GF DFO
Potato salad, radish & peashoots, crispy capers

Tregothnan Estate game, pork & pistachio terrine | DF
Sweet & sour pickled pears, prune & rosemary biscotti

Salt baked & marinated beetroot | GF DFO VGO
Tarragon mascarpone, candied walnuts, sorrel, walnut dressing

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

Marsh Farm duck breast | GF DFO
Spiced plum compôte, root vegetable dauphinoise,
duck fat & hazelnut granola

Fresh egg pappardelle | GFO DFO VGO
Creamy Westcountry mushrooms, mustard crème fraiche, pistachios, truffle oil

Braised venison ragout | GFO DFO
Gnocchi, pancetta, spinach, cherry tomatoes, parmesan

Pan fried gurnard fillet | GF DFO
Squash purée, sautéed leeks, lemon, pine nut & herb vinaigrette

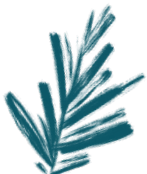
Westcountry 8oz sirloin steak | GFO DFO
Roasted tomato, peppercorn sauce, onion purée, crispy shallots,
triple cooked chips
SUP 10

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.