



Two Courses for 38
Three Courses for 45
plus supplement charges

SAMPLE MENU

The Duchy on a Plate

Palas yn!



SPLASH

Laurent-Perrier La Cuvée Rosé | 125ml | 20
Laurent-Perrier La Cuvée Brut | 125ml | 15.5
Chandon Orange Spritz | 150ml | 9

START

Spiced Newlyn Crab Arancini
Preserved lemon mayonnaise, pea shoots

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

Mackerel Escabeche | GF DF
Saffron pickled vegetables, grapefruit & lime salsa, squid ink cracker

Oak Smoked Marsh Farm Duck Breast Salad | GF DF
Pea shoots, beetroot, hazelnut, cherries

Deli Farm Lamb Proscuitto | GF DF
Apple & rosemary remoulade, olive caramel, pea shoots

MAINS

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

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

Marsh Farm Chicken | GF
New potatoes, braised baby gem, pea, pancetta & tarragon cream

Venison Medallion
Carrot puree, soy glazed heritage carrots, blackberries, potato pastilla

Grilled Whole Plaice | GF
Nori & ginger butter, sautéed potatoes, pak choi, crayfish tails



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



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Three Courses for 45

VEGETARIAN

The Duchy on a Plate

Palas yn!

SPLASH

Laurent-Perrier La Cuvée Rosé | 125ml | 20
Laurent-Perrier La Cuvée Brut | 125ml | 15.5
Chandon Orange Spritz | 150ml | 9



START

Heritage Beetroot Carpaccio | VGO GF
Polmarkyn goats curd, orange & fennel, candied walnuts

Baked Savoury Cheesecake | GF
Pickles, quince membrillo, bitter leaf

Heirloom Tomato & Homemade Focaccia Bruschetta | VGO
Buffalo mozzarella, basil oil

Mediterranean Vegetable Filo Pastry Tart | VGO
Orange romesco sauce, herb salad

Turkish Spiced Aubergine | VGO
Yoghurt, flatbread, pomegranate

MAINS

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

Sweet & Sour Tamarind Vegetable Curry | VGO
Aubergine, butternut squash, spinach, chilli & red onion flatbread, jasmine rice, pak choi

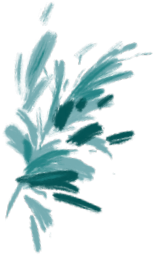
Fresh Egg Pappardelle | VGO
Rich tomato, fennel & saffron sauce, roasted artichokes, samphire, pine nuts

Herb & Seaweed Arancini
Char-grilled courgette, mint pesto, crispy seaweed

Beetroot & Red Onion Tart Tatin | VGO
Blue cheese vinaigrette, romanesque, red chicory



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DESSERT

PERFECT WITH

Eton Mess Sundae for Two | GF **Trevethan Original Gin** | 9.5
Marinated strawberries, chantilly cream, mint marshmallow,
meringue, ice cream, toasted almonds

Dessert of the Day
Please ask our crew for today's special

Whipped Lemon Cheesecake | VGO **Homemade Limoncello** | 3
Blueberry compote, meringue

Raspberry & White Chocolate Torte | GF **Frangelico** | 3.5
Brownie base, raspberry sorbet

Vanilla Panna Cotta | GF **Dean Vat 5 Botrytis**
Pistachio dacquoise, marinated strawberries, rhubarb **Semillon** | 6

3 Scoops Moomaid of Zennor Ice Cream or Sorbet | VGO
Served in a retro brandysnap basket with fruit coulis

Cheese Plate **Taylor's 10 Year Old Tawny** | 6.75
Helford Blue, Keens Cheddar, Polmarkyn, Sgt. Pepper,
St Michaels chutney, celery, apple, lavosh crackers

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