

The Duchy on a Plate

Palas yn!

Two Courses for 38 | Three Courses for 45
plus supplement charges

NIBBLES

Fresh Local Breads | 4.5
Olives | 4

SPLASH

Laurent-Perrier La Cuvée Brut | 15.5
Hedgerow Negroni | 12
St Michaels Cooler | 12

START

The Famous Fondue for Two

Roll up your sleeves, we're rolling back the years with our take on the Swiss classic, featuring molten Cornish Gouda, toasted focaccia, parma ham, meatballs, calabrese, balsamic red onions, pickles, crusty bread.

Mackerel Escabeche | GF DF

Tapioca cracker, grapefruit, lime, chilli, coriander

Beetroot, Feta & Herb Fritters | VGO

Cucumber & mint yogurt, fresh rocket, chicory

Marsh Farm Smoked Duck Breast | GF DF

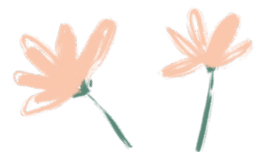
Pea shoots, beetroot, hazelnut, orange

Newlyn Crab Cakes | DF | 2.5 sup

White crab, Spring onion & cucumber salad, nam jim

Whipped Lemon Ricotta & Crushed Pea Bruschetta | VGO

Chargrilled sourdough with truffle dressed pea shoots



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



HELLO FUTURE, *is that you?*

We're no longer using hotel room bills.
Major credit cards, Amex and Apple Pay accepted.

FARM

8 oz Westcountry Sirloin Steak | GF | 10 sup
Triple cooked chips, slow roast tomato, field mushroom,
Chilli & garlic broccoli, watercress, peppercorn sauce

Marsh Farm Chicken Breast | GF
Cornish earlies, braised baby gem, pea, pancetta, rosemary cream

Slow Roasted Primrose Herd Pork Belly | GF DF
Maple roasted sweet potato, sautéed spring onion & chard, caper &
sultana dressing

Our Top Pick:
Trueno Malbec
Argentina, 2019/20 | 8.5 / 32

FIELD

Slow Roast Black Garlic Celeriac Steak | V VGO
Triple cooked chips, slow roast tomato, field mushroom,
Chilli & garlic broccoli, watercress, Café de Paris butter

Fresh Egg Pappardelle with Spring Vegetables | V VGO
pesto cream sauce, toasted pine nuts and
slow roasted tomato

Aubergine, Squash, Spinach & Tamarind Curry | V VGO
Jasmine rice, sautéed pak choi, homemade coconut flatbread



Our Top Pick:
Laurent Albarino, Languedoc
France, 2020 | 38

SEA

Catch of the Day | GF
Lyonnais potatoes, pickled peppers, chorizo, tenderstem broccoli,
salsa verde

Fillet Of Newlyn Hake | GF
Herb crushed potato cake, pesto cream, seasonal greens

Cornish Fish, Tamarind, Tomato & Coconut Curry
Jasmine rice, sautéed pak choi, homemade coconut flatbread

Our Top Pick:
Picpoul de Pinet "M", Languedoc
France, 2018/19 | 32.5

SIDES

Triple-Cooked Chips | 5 Cornish New Potatoes | 5

Green Leaf Salad | 5 Seasonal Greens | 5



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