



**Daily Bread | 4.5**

A generous selection of local artisan breads, with olive oil and balsamic plus your choice of home-whipped flavoured butters.

**Olives | 4**

Fine Mixed Olives

**TO START**

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**Keith Wicket Confit Chicken & Fig Salad**

GF | 8 | candied seeds, Helford blue, merlot vinegar dressing

**Local Line-caught Mackerel**

GF DF | 8.5 | smoked almond romesco sauce, chargrilled vegetables

**Balsamic-cured Venison Carpaccio**

GF | 8.5 | shallot & hazelnut vinaigrette, rocket, pickled mushrooms, horseradish cream

**Cornish Crab Cakes**

12.5 | red pepper purée, seasonal pesto, samphire, pepper pearls

**Pan-seared Cornish Scallops\***

GF DF | 14.5 | tomato and artichoke sauce vierge, olive tapenade, basil

**FARM, FIELD & OCEAN**

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**Slow Roasted Cornish Duck Leg**

GF DF | 17 | honey sweet potato fondant, choucroute, star anise, cherry jus

**Pan-roasted Cornish Hake Fillet**

GF | 18 | sun-dried tomato & caper crushed potato, pesto-cream, fresh Cornish greens

**Primrose Herd Roasted Pork Tenderloin**

| 17 | roasted in fennel seed, rosemary & garlic, caramelised onion mash, seasonal greens, red pepper jus

**Tempura Local Fish, Scallop & Crab Cake Platter for Two**

DF | 45 | rouille, tartare, triple cooked chips, char-grilled courgette, marinate bean salad

**28-Day Dry Aged Westcountry Rib-eye<sup>†</sup>**

GF DF | 25 | charmoula, Cajun-spiced sweet potato, roasted Mediterranean vegetables

*Supplementary charges for dinner-inclusive stays - \* 4.5 extra, † 5 extra*





## VEGETARIAN SELECTION

### TO START

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**Twice-baked Davidstow Cauliflower Cheese Soufflé**

| 8.5 | hazelnut & pickled cauliflower salad

**Imam Bayildi**

VO | 7 | tabbouleh, yoghurt, flatbread, pomegranate

**Goats Cheese Wonton Ravioli**

DF | 8 | spiced beetroot purée, toasted pecans

**Bruschetta with Char-grilled Seasonal Cornish Vegetables**

VG DF | 7 | smoked almond romesco sauce, reduced balsamic

**Courgette Carpaccio**

VO GF | 7 | tomato & artichoke vierge, avocado cheese, rocket

### FIELD & FARM

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**Roasted Squash, Tamarind & Ginger Curry**

VG GF DF | 16 | jasmine rice, pak choi and toasted coconut

**Cauliflower Steak**

VO GF DF | 14 | chermoula, Cajun sweet potato wedges,  
chilli & garlic broccoli

**Maple Roasted Chicory Tart Tatin**

VG | 15 | orange puree, char-grilled courgette & fine beans,  
crispy kale

**Exotic Mushroom & Truffle Risotto**

VO GF | 16 | buttered Cornish greens, seasonal pesto

**Summer Vegetable Linguini**

VO | 14 | local seasonal vegetables, pesto cream sauce,  
toasted pine nuts, slow-roast tomatoes

### SIDES

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Triple Cooked Chips | 4 | Cornish New Potatoes | 4 |

Seasonal Greens | 4 | Green Leaf Salad | 3 |

