



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

Sautéed Cornish Duck Livers

DF | 7.5 | rhubarb & pink peppercorn compote, char-grilled sourdough

Monkfish Ceviche

DF GF | 8.5 | pomegranate, cumin, avocado, chilli & lime salsa, micro coriander

Deli Farm Beef Bresaola

GF | 8 | celeriac & apple remoulade, crispy sage, truffle oil, rocket

Local Crab Cakes

DF | 12.5 | spring onion & cucumber salad, nam jim

Pan-seared Cornish Scallops*

GF | 14.5 | puréed vanilla cauliflower, pickled cauliflower, vadouvan spices, coriander

FARM, FIELD & OCEAN

Roast Whole Newlyn Plaice

GF | 17 | nori & ginger butter, sautéed potato, pak choi, mussels

Cornish Lamb Rump

GF | 20 | mini moussaka, tenderstem broccoli, red pepper purée

Keith Wickett Chicken Thighs

DF | 17 | saffron, hazelnut & rose, fine beans, tabbouleh

Pan-Roasted Cornish Hake

DF | 18 | white bean, courgette & spinach Provençal, duck fat-fried panko, herb oil

28-day Dry Aged Westcountry Fillet Steak†

GF | 35 | 8oz steak, triple cooked chips, peppercorn sauce, chilli & garlic broccoli

*Supplementary charges for dinner-inclusive stays - * 4.5 extra, † 15 extra*



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



VEGETARIAN SELECTION

TO START

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

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

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

Seasonal Greens | 4 | Green Leaf Salad | 3 |

