



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

Westcountry Fillet of Beef Tartare

GF DF | 8.5 | vegetable pickles & cured egg yolk

Seeded Sole Goujons

| 7.5 | cucumber & caraway yoghurt, rocket

Smoked Lamb Rump

GF | 8.5 | Turkish-spiced aubergine salad, yoghurt, pomegranate molasses

Cornish Crab Cakes

| 12.5 | red pepper purée, wild garlic pesto, samphire, pepper pearls

Pan-seared Cornish Scallops*

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

FARM, FIELD & OCEAN

Primrose Herd Roasted Pork Belly

| 17 | almond croquette, cider & caper sauce, squash purée, Cornish summer greens

Sweet & Sour Tamarind Fish Curry

GF DF | 17 | pak choi, jasmine rice, toasted coconut

Roast Cornish Duck Breast

DF | 21 | orange purée, maple braised chicory & caramelised onion tart, red wine jus

Pan-roasted Cornish Hake Fillet

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

28-Day Dry Aged Westcountry Rib-eye[†]

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

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

