

DAILY DINNER MENU

Sample Menu STARTERS

Tomato & Basil Soup 54 kcal

Roasted Plaice Fillet, Asparagus, Bacon Crumb, Crispy Capers, Piquillo & Tomato Salsa 167 kcal

Ham Hock Scotch Egg, Piccalilli, Micro Salad 299 kcal

Citrus Cured Gurnard, Prawn Tian, Tomato & Cucumber Salad, Citrus Dressing 128 kcal

Spring Lamb Prosciutto, Feta, Salsa Verde, Buttered Anchovy 613 Kcal

Blue Cheese & Beetroot Salad, Pickled Radish, Rye Crumb 167 kcal

MAINS

Confit Creedy Duck Leg, Duck Breast, Dauphinoise Potato, Greens, Cherry Jus 499 kcal

Local Stone Bass, Malaysian Coconut Curry Sauce, Mussels, Jasmine Rice, Bok Choi, Poppadum 546 kcal

Pan Fried Chicken Breast, Wild Mushroom Cream, Spinach, Beetroot Purée,
Mustard New Potatoes, Truffle Butter 424 kcal

Braised Beef Brisket, Fondant Potato, Baby Carrots & Asparagus, Red Wine Jus,
Horseradish Cream 479 kcal

Local Hake Fillet, Tomato Ragout, Courgette Ribbons, Gnocchi & Samphire 541 kcal

Mushroom & Truffle Arancini, Celeriac, Black Garlic Aioli, Spiral Potato, Cabbage & Basil Oil

DESSERTS

Lavender Macaroon, Earl Grey Mascarpone, Blackcurrant Compote 365 kcal

Roasted Cardamom Panna Cotta, Rhubarb Soup, Toasted Brioche 396 kcal

Lemon Curd Tart, Soft Meringue, Mango Salsa 312 kcal

White Chocolate & Berry Cheesecake, Raspberry Sorbet, Whiskey Syrup 544 kcal

Fresh Fruit Salad & Clotted Cream 188 kcal

Selection of Ice Creams 409 kcal

Cornish & West Country Artisan Cheeses 606 kcal

COFFEE & MINTS