

Two Courses for 42  
Three Courses for 50

## NIBBLES

Vegetable crisps | DF GF VG | 2

House bread board | DFO GFO VGO | 5  
Selection of local artisan bread with oil, vinegar & butter

House marinated olives | DF GF VG | 4  
Preserved lemon, oregano

## STARTERS

Celeriac velouté | DFO GF  
Truffle, chives, Parmesan crisp

Beetroot, apple, walnut & goats curd salad | V GFO  
Soul Farm leaf

Newlyn crab | DF GF  
Fresh white crab meat, cucumber, avocado & jalapeno gazpacho

Chicken, chorizo & savoy ballantine | DF GFO  
Tarragon vinaigrette, crostini

Seared mackerel | DFO GF  
Caramelised fennel, tomato emulsion, aubergine purée, chervil

St Pirans pork belly | DFO GF  
Caramelised apple purée, salsa verde, frisée

Cured sea trout | DFO GF  
Horseradish cream, watercress, dill & lemon dressing

Mussels | DFO GF  
Cornish Orchards cider, creme fraiche, dill

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



## MAINS

Fillet of local hake | GF

Fennel, orange, olive & dill, herb Cornish new potatoes

Cornish lamb rump | DFO GF

Braised gem, garden peas, pomme Anna, mint vinaigrette

Strozzapreti | V

Basil & almond mascarpone, chard, pecorino

Hereford sirloin | DFO GF

King oyster mushroom, french fries, spinach,  
caramelised onion purée, truffle sauce

Braised local cod | GFO

Leeks, mussels & truffle, vermouth velouté

Beetroot & goats cheese risotto | V VGO GF

Walnuts, orange & thyme dressing, parmesan

Catch of the day\* | DFO GF

Pickled shallot, lemon, caper & gherkin salad, seaweed & herb butter,  
Cornish new potatoes

\*Please ask your server for today's catch

Mussels | DFO GF

Cornish Orchards cider, crème fraîche, dill, artisan sourdough

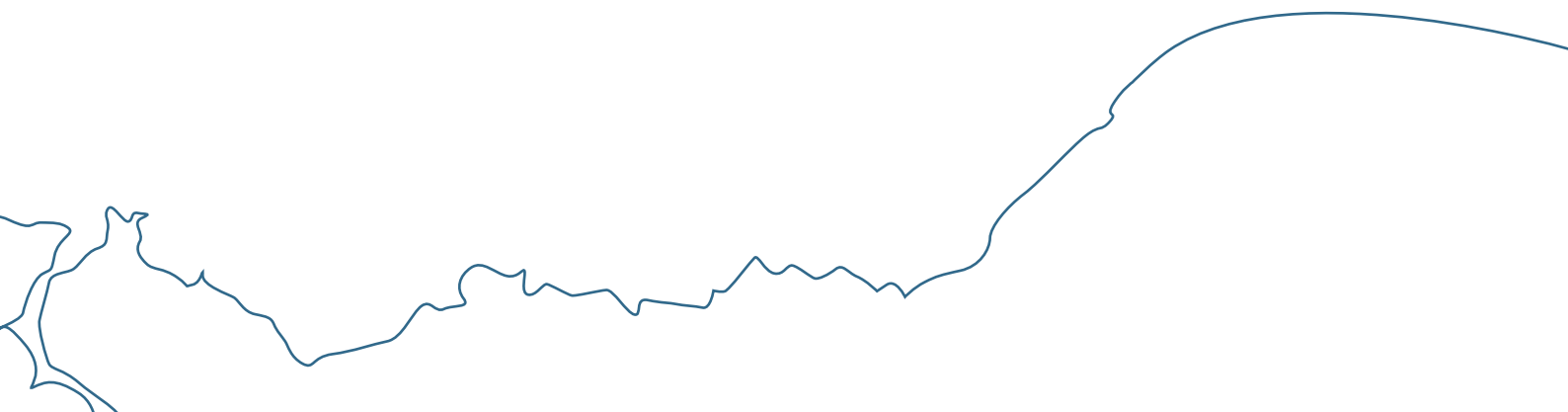
## SIDES

French fries | 5

Cornish new potatoes | 5

Green leaf salad | 4

Mixed seasonal veg | 4



## DESSERT

Dark chocolate crémeux | GF  
Coffee anglaise, clotted cream

Tarte Tatin  
Vanilla ice cream, cinnamon sugar

Coffee crème brûlée | GFO  
Chocolate & cocoa ice cream, sablé biscuit

Caramelised fig & cinnamon cream pavlova | GF  
Blackcurrant sorbet

Ice cream & sorbet selection | DFO  
Raspberry coulis, fresh berries

St Michaels Cheese Trolley | GFO  
Selection of Westcountry cheese, preserves,  
wafers and quince purée

75ml

## DESSERT WINES

Muscat De Saint-Jean De Minervois 2020	15%   5
DeBortoli Deen Vat 5 Botrytis Semillon	9.5%   6
Taylor's 10 Year Tawny Port	20%   7
Pedro Ximenez Triana	15%   8

