

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 & goat's curd salad | V GFO  
Leafy greens

Cornish 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

Pork belly | DFO GF  
Caramelised apple purée, salsa verde, frisée

Cured chalk stream 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. If you have any allergies or dietary requirements, please inform a member of staff before ordering. Further allergen information is available upon request.*

## MAINS

### Fillet of hake | GF

Fennel, orange, olive & dill, herb new potatoes

### Westcountry lamb rump | DFO GF

Braised gem, garden peas, pomme Anna, mint vinaigrette

### Strozzapreti | V

Basil & almond mascarpone, chard, pecorino

### 6oz Sirloin | DFO GF

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

### Braised 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, new potatoes

\*Please ask your server for today's catch

### Mussels | DFO GF

Cornish Orchards cider, crème fraîche, dill, artisan sourdough

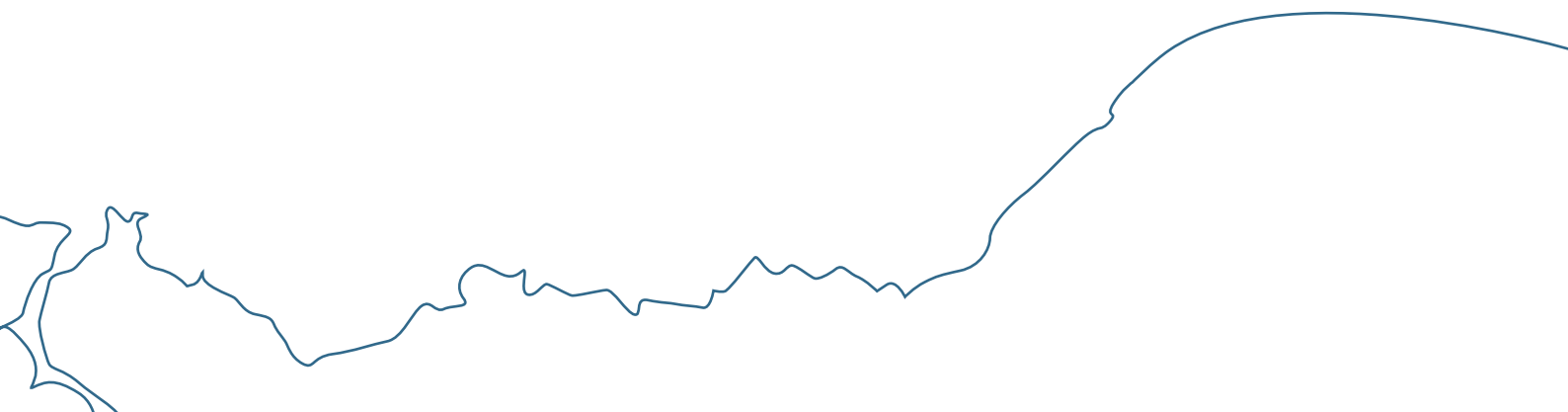
## SIDES

French fries | 5

New potatoes | 5

Green leaf salad | 4

Mixed seasonal vegetables | 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 VGO**  
Raspberry coulis, fresh berries

**St Michaels cheese trolley | GFO**  
Selection of Westcountry cheese served with preserves,  
wafers and quince purée

