

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

### Seared Cornish fillet of hake | GF

Samphire, pickled courgette, roasted tomatoes, pomme purée, beurre blanc, basil oil

### Westcountry lamb rump | DFO GF

Braised gem, garden peas, pommes Anna, mint vinaigrette

### Grilled whole plaice | GF

Ginger, chilli, lemon, garlic butter, new potatoes

### 6oz Sirloin | DFO GF

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

### Spring risotto primavera | VGO GF

Broad beans, peas, courgette, wild garlic, mint, parmesan

### Creamy mushroom linguini | V

Spinach, chives, parsley, pecorino

### Catch of the day\* | DFO GF

Cherry tomatoes, capers, cornishon, garlic, fresh herbs, new potatoes, fennel and dill salad

\*Please ask your server for today's catch

### Mussels | DFO GF

Cornish Orchards cider, crème fraîche, dill, artisan sourdough

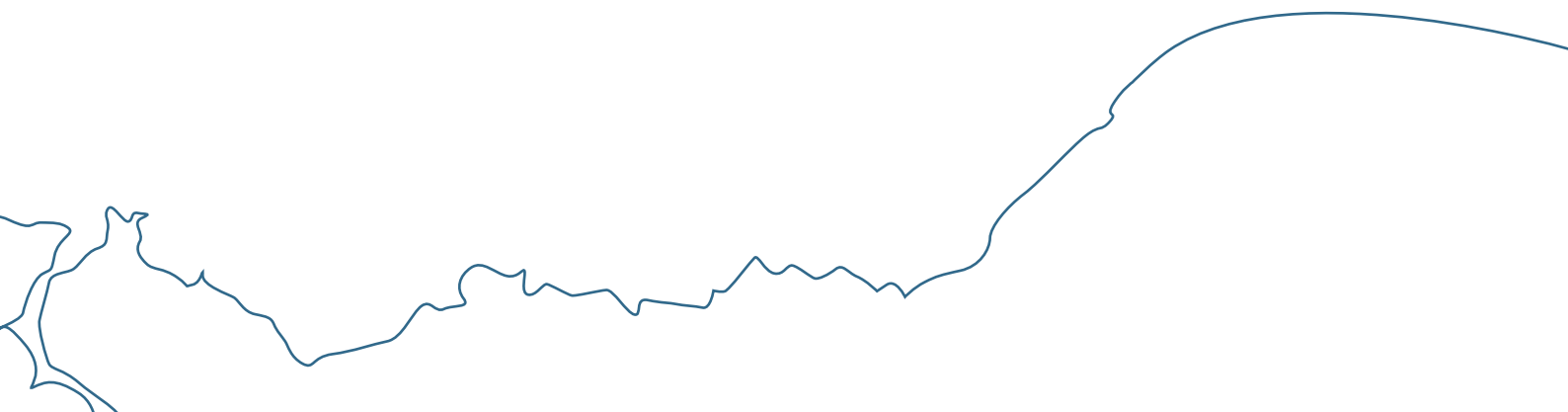
## SIDES

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

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



# LITTLE APPETITES

Garlic ciabatta | 3

Hummus with crudités | 3 | GFO DF

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Pasta | 6 | 8 | GFO

Creamy pesto pasta | bolognese DF

Risotto | 7 | VGO GF DFO

Mushroom and spinach

Chicken breast | 8 | GF DF

Roasted with new potatoes, vegetables

Steak | 10 | GF DF

Minute steak with chips, vegetables

Fish & chips | 10 | DF

Fresh white fish, chips, peas

Beef burger | 10 | GFO DFO

Cheese, chips, seasonal salad

Moving Mountains burger | 10 | DFO VGO

Chips, seasonal salad, cheese

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Triple chocolate brownie with vanilla ice cream | 6 | GFO VGO DFO

2 scoops of Treleavens ice cream or sorbet | 5 | GFO VGO DFO

Please ask for available flavours

