



Dinner Menu

To Start

Chef's Soup of the Day - £5.95
Home baked bread

Chicken Liver & Brandy Paté - £6.95
Onion marmalade, dressed leaves, warm buttered toast

Deep Fried Brie Cheese - £6.95
Fresh blackberry glaze

Fresh Pineapple & Prawn Cocktail - £6.95

Moules Mariniere - £7.95
Crusty bread

Heritage Tomato, Feta & Olives Salad - £6.95

Smoked Duck, Cherry Tomato & Orange Salad - £6.95

Goats Cheese, Red Onion Marmalade & Cherry Tomato Tart - £6.95
Topped with pesto, dressed leaves

Mains

8oz Fillet Steak - £27.25
Roasted shallot, field mushroom, pesto topped grilled tomato

Choice of sauces: Red Wine, Au Poivre, Dianne, Port & Blue Cheese - £2.95

8oz Sirloin Steak - £22.25
Roasted shallot, field mushroom, pesto topped grilled tomato

Choice of sauces: Red Wine, Au Poivre, Dianne, Port & Blue Cheese - £2.95

Pan Seared Breast of Duck - £16.75
Classical orange sauce, caramelised oranges

Slow Cooked Belly Pork - £15.75
Cider & cinnamon jus, apple sauce, crackling

Salmon & Filo Encroute - £17.75
With spinach, leek and carrots, served with citrus cream

Ballotine of Cornfed Chicken Breast - £15.75
Filled with cream cheese and fresh herbs, wrapped in streaky bacon

Rack of Lamb - £20.75
Minted cherry tomatoes, red wine & rosemary jus

Roast Loin of Cod Wrapped in Parma Ham - £15.75

Roasted shallots, red wine sauce

Moroccan Vegetable Tagine (option: Mild, Medium or Hot) - £14.75

Served on couscous, garnished with preserved lemon & olives

Wild Mushroom Tagliatelle - £14.75

Parmesan shavings, truffle oil

All dishes served with choice of:

Buttered new potatoes, chive mash or hand cut chips and panaché of fresh market vegetables

Order Lobster for next evening (POA)

served thermador or grilled with garlic butter (except Sundays)

Desserts

Lemon & Lime Cheesecake - £5.95

Raspberry coulis, fresh cream or ice cream

Strawberry & Whisky Crème Brûlée - £5.95

Shortbread biscuit

Warm Chocolate Brownie - £5.95

Fruit coulis, vanilla ice cream

Classical Eton Mess - £5.95

Sticky Toffee Pudding - £5.95

Caramel sauce, vanilla ice cream

Trio of Cornish Ice Cream - £5.95

Fruit Coulis

Cornish Cheese Selection - £8.95

Chutney, celery & biscuits

Please ask member of staff for any allergen advice

Discretionary Service Charge of 12.5% will be added to your bill