

If you have a food allergy, intolerance or sensitivity, please ask us about ingredients before you order

🍃 vegetarian dish 🌱 vegan dish 🥜 contains nuts

ALL OUR DISHES ARE FRESHLY MADE TO ORDER TO MAINTAIN A HIGH STANDARD. WE APPRECIATE YOUR PATIENCE

Starters

Duck a l'Orange Cornish duck parfait, mandarin jelly, cured duck yolk, potato nest with toasted brioche	£9.75 DBB Supplement £2.50
Citrus and Star Anise Cured Salmon Avocado puree, wasabi aioli, pea granola, puffed rice.	£9.00 DBB Supplement £2.50
Tregassow Asparagus Poached hens egg, wild garlic veloute, fresh parmesan shavings, quinoa crisp. 🍃	£8.50
Pan Seared Local Scallops With flavours of India, coconut and coriander dahl, apple, onion bhaji.	£10.95 DBB Supplement £4.00
Helford Blue, Juniper and Port Jelly Salad Salted pecan nuts, dandelion, celery, crumb. 🍃 🥜	£7.50

Mains

Run Rabbit Run Rabbit Loin Wrapped in Pancetta Tarragon gnocchi, charred baby gem, pickled shallot rings, slow cooked leg, morel mushrooms, truffle sauce.	£24.50 DBB Supplement £3.00
Pan Roasted Turbot with Pistachio and Pine Nut Crust Textures of Cornish cauliflower, pickled cockles, samphire, crab and cucumber cannelloni.	£26.50 DBB Supplement £4.50
Roasted Cornish Rump of Lamb Pea puree, mixed green bean chilli salad, wild garlic tortellini, lamb ragout, anchovies, tangy mint gel.	£19.50
Aubergine Cannelloni Roasted pine nuts, goats cheese, pickled rhubarb, couscous salad. 🍃 🥜	£16.50
Stuffed Courgette Steamed courgette flower, garlic and herb vegan cheese, bulgar wheat, thyme crumb, carrot and coriander ketchup. 🍃 🥜 🌱	£17.50

Side Dishes:

Mixed seasonal vegetables	£4.50
Lemon butter new potatoes	£4.00
Triple cooked chips	£4.00
Local mixed salad	£4.00

DBB Supplement is price of side dish

Desserts

Cherry Bakewell	£10.50
<i>White chocolate sphere, almond crumble, cherry crème anglaise, cherry sorbet.</i>	DBB Supplement £3.00
Peach Cheesecake	£7.95
<i>Lemon and mascarpone macaroon, mango sorbet, strawberry fluid gel, macerated berries, apple, shortbread.</i>	
Fennel Panna Cotta	£7.50
<i>Compressed fennel, blackcurrant curd, sherbet, pollen tuille.</i>	
Dark Chocolate and Orange	£9.50
<i>Salted walnuts, white Aero chocolate mousse, orange gel, Chocolate and orange sorbet.</i>	DBB Supplement £3.00
Cheeseboard	£11.50
<i>Cheese varieties from around the world Pickled sliced walnuts, sweet apple and cider chutney, quince jelly, plum compote served with artisan biscuits, spicy red onion marmalade.</i>	DBB Supplement £4.00
Selection of Homemade Ice Creams and Sorbets	1 boule £1.50 3 boules £4.50

Dessert Wine

Blanc: <i>De Bortoli, Botrytis Semillon Vat 5, 2009/10 (Half Bottle)</i>	£20.00
--	--------

Digestifs

Tea	£3.00
<i>English Breakfast, Peppermint, Earl Grey, Red Berry, Camomile, Green Tea</i>	
Lavazza Coffee	
Latte	£4.00
Americano	£3.50
Cappuccino	£4.00
Espresso	£2.00
Espresso Macchiato	£2.25
Mocha	£4.50
White Hot Chocolate	£4.50
Luxury Hot Chocolate	£6.00
Cockburns Special Reserve	
100ml	£8.00
50ml	£4.00

For Dinner Bed & Breakfast (DBB) guests all supplements apply

Menu by Chef Tom Bennetts

Classic Dishes

For when you just fancy a standard classic.

Classic Starters

Antipasti to share £15.95
Beetroot houmous, torn mozzarella, balsamic pearl onions, cornichons, stuffed red peppers, smoked chilli jelly, selection of artisan meats, mixed olives, selection of breads, sundried tomatoes, olive oil and balsamic

Dressed Cornish Crab (Real Crab Company) *Mayonnaise, mixed local salad, soda bread* £7.50

Chicken Caesar Salad £6.50
Chargrilled local chicken, baby gem, anchovies, traditional dressing, croutons, boiled egg, parmesan

Classic Mains

8oz Local Ribeye Steak £19.95
Triple cooked chips, mushroom, tomato,

Add a sauce: £2.00
Port & blue cheese, Diane or Peppercorn

Fish and Chips £12.95
Catch of the day, Ale battered fish, triple cooked chips, crushed minted peas, tartare sauce

Burger and Chips £12.50
Glazed brioche bun, garlic aioli, tomato, lettuce, coleslaw and fries
Add cheese £1.00 or bacon £1.00

Classic Desserts

Crème Brûlée £6.50
Lavender shortbread, seasonal berries

Arctic Roll £6.50
Raspberry parfait, passion fruit fluid gel

Chocolate Mousse £7.50
Cherry sorbet, chocolate crumb, salted caramel

Cocktails

A selection of our cocktails that go well with dessert.

Peach & Passion Martini £7.50

A sophisticatedly sweet and slightly sour martini with Passionfruit and Peach. Shaken, not stirred.

Toffee Apple Bob £7.50

No need to put your head down for this one, our toffee apple bob will give you a boost with its dessert style elements.

Orange and Mango Margarita £7.50

2 parts of your five flavours a day! A sweet flavour cut by a shot of tasty tequila.

Strawberry Daiquiri £7.00

Made the right way with a lot of sour tang that will leave you craving more.

Banana Colada £7.50

A too-easy-to-drink twist on the ever loved Pina Colada!

Lotus Flower Martini £7.50

Deep purple and with fruity and floral notes, this cocktail works well alongside most dishes.

Espresso Martini £7.50

A classy classic; creamy and full of flavour made with a shot of Espresso, Vodka, Kahlúa and a dash of Cream.

Flaming Caribbean Cruise £8.50

A Spice Island (Granada) inspired recipe with white rum, passionfruit, lime and mint with a flaming lime boat filled with Tiki Fire Rum and a firework show.

Hazelnut & Chocolate Log £8.00

This indulgent cocktail is the envy of many; full of chocolate and hazelnut flavour served with a white chocolate spiral, layer of cream and flake pieces to finish.