

## Starters

Red Wine and Cassis Poached Pear <i>Cornish blue cheese crumble, watercress salad, brioche, balsamic pearls</i>	£7.50
Gin and Lemon Cured Salmon <i>Green tea smoked salmon, pickled cucumber, compressed watermelon, oatcake tuille, citrus curd</i>	£9.00
Wild Red Fallow Deer Carpaccio <i>Textures of parsnip, pickled golden raisins, horseradish and beetroot sorbet.</i> <b>DBB Supplement £4</b>	£11.50
Cornish Scallops "BLT" <i>Smoked pancetta, heritage tomatoes, charred lettuce leaves, multiseed bread, saffron mayonnaise</i> <b>DBB Supplement £3</b>	£10.50
Chef's Homemade Soup <i>Handcrafted bread</i>	£6.50

## Mains

Ruby Red Sirloin Beef <i>Oxtail and horseradish ravioli, baby garden vegetables, bonemarrow, thyme crumb, red wine jus, pearl barley</i> <b>DBB Supplement £5</b>	£26.50
Slow Roasted Beetroot Gnocchi <i>Charred goats cheese, toasted almonds, peas, pesto</i>	£14.50
Crispy Skin Seabass <i>Butter poached lobster, caviar, turned potatoes, leeks, bisque reduction, seawater foam, seaweed sponge</i> <b>DBB Supplement £6</b>	£27.50
Guinea Fowl <i>Charred leek, caramelised cauliflower gratin, dauphinoise potatoes, jus</i>	£19.50
John Dory <i>Spiced aubergine puree, pressed Lyonnaise potatoes, olive tapenade, sauce vierge, avocado oil, buckwheat tuille</i>	£18.50

<b>Side Dishes:</b>	Choucroûte	£3.95
	Glazed baby carrots	£3.75
	Crushed olive new potatoes	£3.75
	Triple cooked chips	£3.75
	Local mixed salad	£3.50

**DBB Supplement price of side dish**

## Desserts

Chocolate Caramel Bar <i>Textures of peanut, fennel ice cream</i>	£8.50
Toffee Apple <i>Cinnamon doughnut, raisin puree, blackberry and thyme sorbet, crumble</i>	£7.50
Lemon and Lime Tart <i>Lime curd, bitter lemon mousse, chilli meringue, white chocolate, coriander sorbet</i>	£7.50
Cheeseboard Cheese varieties from around the world <i>Pickled sliced walnuts, sweet apple and cider chutney, quince jelly, plum compote served with artisan biscuits. <b>DBB Supplement £3.50</b></i>	£10.50
Blood Orange Cheesecake <i>Whisky poastilles, gingerbread, chocolate sorbet</i>	£6.95
Selection of Homemade Ice Creams and Sorbets	1 boule £1.50 3 boules £4.50

## Dessert Wine

<i>Blanc: De Bortoli, Botrytis Semillon Vat 5, 2009/10 (Half Bottle)</i>	£19.00
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## Digestifs

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

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