

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

Lady and the Tramp <i>Slow cooked oxtail ravioli, smoked tomato consommé Chanterelle mushrooms, petit tomatoes</i>	£10.50 DBB Supplement £2.50
Spiced Roasted Parsnips  <i>Ice cauliflower, curried parsnip and cauliflower mousse, Vegemite crumb</i>	£8.50
Cured Scorched Mackerel  <i>Crisp local mussels, fennel, lemon and cucumber sorbet, sea herbs, soy pearls</i>	£8.95
'Green Eggs and Ham' ...and Chips <i>Cured pullet egg yolk, heritage tomato ketchup, peas, Slow cooked ham wrapped with potato straw</i>	£9.50 DBB Supplement £1.75

Mains

Beer and Honey Glazed Cornish Duck Breast <i>Carrot pesto, dukkah, textures of celeriac, dill</i>	£22.95 DBB Supplement £2.00
Brill  <i>Potted brown shrimp butter sauce, smoked almonds, pickled golden raisins, roasted cauliflower, sea herbs</i>	£18.50
Roasted Fillet Steak <i>Charred slow cooked melt in the mouth Roscoff onion, watercress puree, potato bouchon, horseradish snow, jus</i>	£25.50 DBB Supplement £4.50
Polenta Discs   <i>Orange and chilli reduction, hazelnut and cocoa nib crumb, crispy nettles, red pepper puree, sherry crème fraiche, parmesan and thyme tuile</i>	£16.95

Side Dishes:

Mixed seasonal vegetables	£4.50
Lemon butter new potatoes	£4.00
Triple cooked chips	£4.00
Local mixed salad	£4.00
Additional piece of bread	£1.00

DBB Supplement is price of side dish



We are proud to support our fishing industry and where possible we only buy local seafood recommended as sustainable by Cornwall Good Seafood Guide

Desserts

Dark Chocolate and Orange Mousse [Ⓜ] <i>Cointreau fluid gel, ginger and pistachio nut biscuit, orange jelly</i>		£10.50
		DBB Supplement £2.50
Lemon and Lime Tart <i>Lavender shortcrust pastry, lime jelly, blackcurrant and basil sorbet</i>		£8.50
Crème Brûlée [Ⓜ] <i>Caramel, hazelnut sponge, rosewater marshmallow, meringue</i>		£8.50
Selection of Homemade Ice Creams and Sorbet	2 boules £3.00 3 boules £4.50	
Cheeseboard from around the world <i>Selection of regional cheese each presented with its own chutney and a selection of artisan biscuits, quince jelly, fig relish, spicy red onion marmalade, sweet apple and cider chutney, pickled walnuts, celery and grapes</i>		£12.50
		DBB Supplement £4.35
Enjoy a glass of port with your cheeseboard	50ml/100ml	£4.00/£8.00

Dessert Wine

White: <i>De Bortoli, Botrytis Semillon Vat 5, 2009/10 (375ml bottle)</i>	£20.00
Red: <i>Black Muscat, Elysium, Quady, 2015/16 (375ml bottle)</i>	£28.00

Tea, Coffee and Port

Tea	£3.00
<i>English Breakfast, Peppermint, Earl Grey, Red Berry, Camomile, Green Tea</i>	

Lavazza Coffee

<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

Hot Chocolate (33% Cocoa)

Made with Master French Chocolatiers Powder and steamed milk <i>Hot Chocolate / Luxury (cream, marshmallows, flake)</i>	£4.00 / £6.00
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Port

Taylor's 10 Year Old Tawny, NV	
100ml	£8.00
50ml	£4.00

For Dinner Bed & Breakfast guests all DBB supplements apply

Menu by Chef Tom Bennetts



Classic Dishes

For when you just fancy a standard classic.

Classic Starters

Homemade Soup £6.95
Chef's choice of seasonal soup, handcrafted bread

Chicken Salad £6.50
Chargrilled local chicken, anchovies, traditional Caesar dressing, croutons, boiled egg, fresh shavings of parmesan

Classic Mains

8oz Flat Iron Steak £18.50
Triple cooked chips, tomato, mushrooms

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

Local Fish Pie  £14.95
Individual fish pie, broccoli, carrots

Linguine Pesto  £13.50
Basil pesto, zested courgettes, fresh shavings of parmesan

Add chicken £2.00

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.

Strawberry Daiquiri £7.00
Made the right way with a lot of sour tang that will leave you craving more.

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.