

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 <i>Cornish duck parfait, mandarin jelly, cured duck yolk, potato nest with toasted brioche.</i>	£9.95 <b>DBB Supplement £2.00</b>
Marinated Mozzarella <i>Confit heritage tomatoes, apple and tomato consommé, basil quaver quail egg, dill oil.</i> 🌿	£8.95
Gin Cured Salmon <i>Smoked green tea salmon, compressed watermelon, citrus curd, oat cake, pickled cucumber, passionfruit pearls.</i>	£9.95 <b>DBB Supplement £3.00</b>
Pan Seared Local Scallops  <i>With flavours of India, coconut and coriander dahl, apple, onion bhaji.</i>	£11.50 <b>DBB Supplement £3.50</b>
Helford Blue, Juniper and Port Jelly Salad <i>Salted pecan nuts, dandelion, celery, crumb.</i> 🌿 🥜	£7.75

## Mains

Run Rabbit Run Rabbit Loin Wrapped in Pancetta <i>Tarragon gnocchi, charred baby gem, pickled shallot rings, slow cooked leg, girolle mushrooms, truffle sauce.</i>	£25.50 <b>DBB Supplement £4.50</b>
Pan Roasted Turbot with Pistachio and Pine Nut Crust <i>Textures of Cornish cauliflower, pickled cockles, samphire, crab and cucumber cylinder.</i>	£26.75 <b>DBB Supplement £5.50</b>
Roasted Cornish Rump of Lamb <i>Pea puree, mixed green bean chilli salad, lamb ragout tortellini, anchovies, tangy mint gel.</i>	£22.95 <b>DBB Supplement £3.00</b>
Aubergine Cannelloni <i>Roasted pine nuts, goats cheese, pickled rhubarb, couscous salad. (served cold)</i> 🌿 🥜	£16.75
Stuffed Courgette <i>Steamed courgette flower, garlic and herb vegan cheese, bulgar wheat, thyme crumb, carrot and coriander ketchup.</i> 🥜 🌱	£17.95

### 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

Cherry Bakewell	£10.50
<i>White chocolate sphere, almond crumble, cherry crème anglaise, cherry sorbet.</i>	<b>DBB Supplement £2.50</b>
Peach Cheesecake	£7.95
<i>Lemon and mascarpone macaroon, mango sorbet, strawberry fluid gel, macerated berries, apple, shortbread.</i>	
Vanilla Panna Cotta	£8.50
<i>Compressed Trevaskis Farm Cornish Strawberries, meringue, white chocolate crumb, strawberry soup, pink champagne sorbet.</i>	
Chocolate Delice	£9.75
<i>Popcorn set cream, popcorn, salted caramel sauce, chocolate sponge, honeycomb, yogurt sorbet.</i>	<b>DBB Supplement £2.00</b>
Cheeseboard from around the world	£11.50
<i>Pickled sliced walnuts, sweet apple and cider chutney, quince jelly, plum compote, artisan biscuits, spicy red onion marmalade.</i>	<b>DBB Supplement £4.00</b>
Enjoy a glass of port with your cheeseboard	50ml £4.00    100ml £7.00
Selection of Homemade Ice Creams and Sorbet	1 boule £1.50    3 boules £4.50

## 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

## Port, Coffee & Tea

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
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 Bennets**



## 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.