

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

Duo of Cornish Duck £12.50  
*Pressed breast, confit leg* **DBB Supplement £4.35**  
*Textures of beetroot, goats cheese, smoked spiced plum puree*

Pan Seared Scallops  £10.95  
*Potato and pea mousse, ham hock, pickled quail egg, truffle snow* **DBB Supplement £3.00**  
*pickled kohlrabi*

Eat Your Carrots Said Mum  £8.50  
*Carrot and cumin pearl barley, carrot ketchup, carrot sponge,*  
*roasted heritage carrot, dill infused feta*

'Winkie' Served Too  
Roasted Wood Pigeon £10.50  
*Red onion petals, sweetcorn puree, baby beetroot, pak choi,* **DBB Supplement £2.50**  
*pigeon jus*

Cauliflower and Walnut Salad   £8.50  
*Date puree, pickled cauliflower, romanesco, salted walnuts,*  
*soured cream dressing*

## Mains

Pine Scented Whole Grouse  £26.95  
*Celeriac puree, hazelnut and cocoa nib crust, heritage carrots,* **DBB Supplement £5.75**  
*caramelised fig, game chips, jus*

Walnut and Gorgonzola filled Gnocchi   £16.95  
*Wild mushroom, pickled fennel, sage pesto, mushroom ketchup*

Hake  £22.50  
*Cubed potatoes, smoked haddock chowder, clams,*  
*foraged seabed herbs, squid ink tuile*

Roasted Fillet Steak £25.50  
*Pomme Anna potatoes, glazed carrots, girolle mushrooms,* **DBB Supplement £4.00**  
*celeriac, cepe puree, wilted spinach*

Quinoa   £17.95  
*Mixed quinoa, charred broccoli, pak choi, quinoa rolled garlic and herb vegan cheese*

### 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

Banana and Dark Chocolate <i>Banana parfait, dark chocolate crumb, caramel shards</i>	£8.95
Blackberry and Roasted Apple Crumble <i>Roasted apple panna cotta, blackberry compote, ginger crumble, apple jelly, cherry sorbet</i>	£10.50 <b>DBB Supplement £2.50</b>
Blueberry Cheesecake <i>Honeycomb, hazelnut crème, lavender sponge</i>	£8.95
Salt Caramel Tart <i>Whisky ice cream, praline macaroons, praline cream</i>	£10.50 <b>DBB Supplement £2.50</b>
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 <b>DBB Supplement £4.35</b>
Enjoy a glass of port with your cheeseboard	50ml £4.00    100ml £8.00
Selection of Homemade Ice Creams and Sorbet	2 boules £3.00    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

## Tea, Coffee and Port

<b>Tea</b>	£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

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.