

## SAMPLE MENU

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

 vegetarian dish    vegan dish    contains nuts

Rose in Vale is proud to support local industry.  
Cornwall and the South West are spoilt with an abundance of local fish and farm produce.  
All our main ingredients are sourced from local fisherman, farms, shops and suppliers.

## Starters

Scallops <i>caramelised cauliflower puree, smoked bacon, watercress</i>	£8.00
Helford Blue Salad   <i>salted pecan nuts, celery, blue cheese crumb, port and juniper jelly</i>	£8.00
Pigeon <i>pan seared pigeon breast, mixed seed granola, beetroot and horseradish sorbet, blueberry paint</i>	£8.00
Beef Carpaccio <i>pickled golden raisins, beetroot and horseradish sorbet, dressed rocket</i>	£8.50

## Mains

Crispy Skin Cod <i>roasted salsify, sea vegetables, cucumber puree, pickled cucumber</i>	£16.00
Venison <i>spiced shallots, fondant potatoes, caramelised fig puree, girolle mushrooms, jus</i>	£23.00
Fillet Steak <i>dauphinoise, baby carrots, carrot puree, charred baby gem, jus</i>	£26.00 <b>DBB supplement £6.00</b>
Beetroot and Goat's Cheese Risotto  <i>dressed rocket</i>	£16.00

### Side Dishes:

Mixed seasonal vegetables	£4.00
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**

Our dishes are freshly made to order to maintain a high standard, we appreciate your patience.

*Service is not included and is at the discretion of our patrons.*

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### Desserts

Lemon Posset shortbread crumb, raspberry gel	£8.50
Warm Chocolate Brownie 🍷 cherry puree, cherries in Kirsch, pistachio crumb	£9.50
Pear and Ginger Crumble 🍷 apple and vanilla puree, candied pecan and oat crumble	£9.00
Cheeseboard 🍷 <i>selection of cheeses, 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>	£13.00 <b>DBB Supplement £4.00</b>
Enjoy a glass of Taylor's 10-Year-Old Tawny 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

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

<b>Lavazza Coffee</b>	
<i>Latte</i>	£4.00
<i>Americano</i>	£3.50
<i>Cappuccino</i>	£4.00
<i>Espresso</i>	£2.00
<i>Double Espresso</i>	£3.00
<i>Espresso Macchiato</i>	£2.25

<b>Hot Chocolate (33% Cocoa)</b>	
<i>Made with Master French Chocolatiers Powder and steamed milk Hot Chocolate</i>	£4.00

<b>Port</b>	
<i>Taylor's 10-Year-Old Tawny, NV</i>	
<i>100ml</i>	£8.00
<i>50ml</i>	£4.00

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

