

Starters

Cornish Asparagus <i>poached local duck egg, wild garlic velouté, chia seed cracker</i>	£8.95
Roasted Pigeon <i>prune puree, watercress emulsion, morels, spelt, oat coated crispy leg</i>	£11.50 DBB Supplement £2.50
Mini Kraken <i>grilled baby local octopus, braised red quinoa, Squash, torched orange, roasted tomato cream</i>	£10.00
The Real Cornish Crab Company White Meat and Cucumber <i>dressed white crab meat, cucumber, pickled radish, granny smith apple, brown crab bonbon, sea purslane</i>	£9.50

Mains

32 Day Hung Cornish Bred Hereford Fillet Steak <i>young peas, broad beans, baby turnip, Chateau Potatoes, cepe puree, charred slow cooked 'melt in the mouth' Roscoff onion, buttermilk crumb jus.</i>	£26.50 DBB Supplement £6.50
Cornish Lamb <i>loin roasted in a mustard pesto, miso glazed slow cooked shoulder, crisp belly, baby gem, dauphinoise potatoes, shallot, lamb jus.</i>	£24.50 DBB Supplement £4.50
Taste of the Cornish Sea <i>hake, seaweed crust, sea vegetables, lemon puree, oyster emulsion, squid ink tapioca, pickled cockles. sea foam.</i>	£19.50
Oat Smoked Carrots <i>carrot chutney, yoghurt curd, hazelnut, rainbow carrots, dill, mushroom ketchup.</i>	£18.50

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

Desserts

If Life Gives You Lemons Take Tom's <i>lemon curd mousse, meringue, blueberry and basil compote, lime sherbet</i>	£11.00 DBB Supplement £2.00
Rhubarb And Custard Soufflé (n) <i>rhubarb, passionfruit crème Anglaise, hazelnut biscotti</i>	£9.95
Pimm's Jelly <i>local poached strawberries, raspberries, orange, mint granita, cucumber sorbet</i>	£8.50
Absolute Chocolate (n) <i>chocolate delicé, caramelised white chocolate, coffee crème brûlée, pistachio micro sponge, butterscotch & pecan ice cream</i>	£9.95
Cheeseboard from around the world (n) <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>	£12.50 DBB Supplement £3.50
Why not 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 our Head 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.