

Table d' Hôte Menu

Starters

SOUP OF THE DAY

Bread roll (V, VG)

PRAWN & SALMON TIAN

Tomato & chilli dressing, watercress

CONFIT OF CHICKEN & TARRAGON TERRINE

Celeriac remoulade & herb salad

SLOW ROASTED TOMATO & GOATS CHEESE BRUSCHETTA

Rocket, balsamic reduction (V)

SMOOTH DUCK LIVER PARFAIT

Toasted bloomer, apple & pear chutney, bitter leaf

CHARRED MACKEREL

Beetroot, apple, walnuts & horseradish yoghurt (GF, N)

Main Course

PAN FRIED SALMON

Lentils, seasonal greens & herb hollandaise (GF)

ST. MELLION 6OZ SMOKED BACON & CHEESE BURGER

Smoked streaky bacon, mature cheddar, beef tomato, baby gem, red onion, dill pickle, French fries, dressed salad & coleslaw

ROASTED CAULIFLOWER, SWEET POTATO & CORIANDER DHAL

Rice, poppadum, mango chutney & mint coconut cream (VG) (P)

SALTED HERB CHICKEN SUPREME

Fondant potato, seasonal vegetables & pickled walnut jus (GF) (P)

HARISSA ROASTED PORK LOIN STEAK

Sauteed potatoes, charred hispi cabbage, roasted vegetables & harissa jus (GF)

ROASTED HAKE FILLET

Butter bean & chorizo broth, seasonal greens (GF)

GARLIC & HERB LINGUINE

Parmesan, rocket & crème fraiche (V)

Add chicken £5 / add prawns £5 / add salmon £11

8OZ RUMP STEAK

SUPPLEMENT £10.00

Chunky chips, slow roasted beef tomato, flat mushroom, peppercorn sauce & watercress

CREEDY CARVER DUCK BREAST

SUPPLEMENT £10.00

Truffle mash, cumin roasted carrot, seasonal greens & red wine jus (GF)

Desserts

GOLDEN SYRUP SPONGE PUDDING

Vanilla custard (GF)

WARM CHOCOLATE BROWNIE

Vanilla ice-cream & chocolate sauce (GF)

ORANGE & PASSION FRUIT CHEESECAKE

Passion fruit syrup & Chantilly cream

WARM BANANA BREAD

Caramelised banana, Baileys ice-cream & salted caramel sauce

ICE-CREAMS

Choose 3 scoops from the following:

Vanilla, chocolate, strawberry, cookie dough, honeycomb, salted caramel, mint choc chip

SORBETS (VG, GF)

Choose 3 scoops of the following

Raspberry, mango, lemon

SELECTION OF CORNISH CHEESE

SUPPLEMENT £6.00

Apple, chutney, grapes & biscuits