

Table d' Hôte Menu

Starters

TOMATO & RED LENTIL SOUP (VG)

Herb croutons, parsley oil & crusty bread roll

PRAWN & SALMON TIAN

Tomato & chilli dressing, watercress

DUCK LIVER, PORK & PORT PÂTÉ

Spiced pear, apple chutney & toasted brioche

SLOW ROASTED TOMATO & GOATS CHEESE BRUSCHETTA (V)

Rocket, balsamic reduction

SMOKED MACKEREL MOUSSE

Toasted ciabatta, watercress & beetroot salad, lemon garnish

Main Course

ROAST TURKEY ROULADE

Turkey breast stuffed with pork, sage & onion stuffing, wrapped in smoked streaky bacon with roast potatoes, seasonal vegetables, rich gravy

ROASTED STONE BASS (GF)

Roasted new potatoes, seasonal vegetables, green herb sauce

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 (VG, P)

Rice, poppadum, mango chutney & mint coconut cream

GARLIC & HERB LINGUINE

Parmesan, rocket

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

Desserts

GOLDEN SYRUP SPONGE PUDDING (GF)

Vanilla custard

CHOCOLATE MOUSSE CUP (V, GF)

Chantilly cream, berry compote

ORANGE & PASSION FRUIT CHEESECAKE

Passion fruit syrup & Chantilly cream

LEMON & RASPBERRY POSSET

Vanilla cream, short bread

ICE-CREAM

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