



Choose your starter.....

- Portobello mushroom with stilton and a sourdough and truffle crumb
- Smoked Salmon, smoked salmon pate, roast beetroot salad, beetroot kimchi and sourdough
- Crab and lobster salad
- Newlyn Crabcake with Katsu curry sauce
- Local Buffalo farm mozzarella with confit tomatoes, marinated tomatoes, Basil oil and fresh Basil
- Parmesan and Caramelised onion tart with mixed leaf salad

Choose a main course.....

- Slow cooked belly pork with apple and mustard mash and seasonal vegetables
- Stuffed chicken breast with Dauphinoise potatoes and glazed carrots
- Beef Bourgingon with creamy mash and buttered cabbage
- King Prawn or Vegetable Malabar curry with saffron rice, raita and turmeric
- Yoghurt

Add a dessert.....

- Plum and Frangipane tart with clotted cream
- Profiteroles with salted caramel sauce
- Apple and blackberry crumble with crème Anglais
- Meringues with whipped cream and seasonal fruit
- Tiramisu with espresso meringue and dark chocolate crumb

Extras

- Cornish cheese platter with homemade pickle, grapes and oatcakes £25
- Charcuterie platter with olives, sourdough bread and Cornish butter £25
- Polgoon Sparkling wine £30
- Mixed olives £4
- Baker Toms bread £4