

# Sample menu

## Starters

Watercress, leek and potato soup with chive crème fraiche (v)

Marinated baby beetroot with balsamic pancetta, Mellanack vintage cheese, pine nuts and lizard leaves (n)

Silver mullet Escabeche with piquant vegetables and saffron dressing

Parsnip fritters with a sorrel and rocket salad and Cornish Blue cheese dressing (v)

## Main Course

Pan fried corn fed chicken breast with braised cannellini beans and curly endive

Braised beef faggots with smoked bacon savoy cabbage and caramelised onion jus

Tomato, coconut and lime fish curry with fragrant rice and flat bread

Olive polenta with vegetable gratin and salsa verde (v) (n)

Served with seasonal vegetables and choice of Cornish new potatoes, Creamy mash or chips

## Deserts

Summer berry pancakes, clotted cream ice cream

Lemon and rhubarb custard tart, pear cider sorbet

Small pot of chocolate with rum soaked raisins, chocolate pistachio biscotti (n)

Fresh fruit salad\*

West country cheeses, selection of biscuits (n) and homemade chutney\*

Coffee – freshly filtered coffee is available at your table

\*Dishes marked with an asterisk are those which are going to be kept on the menu for longer

(n) may contain nuts or nut oils (v) vegetarian

All meat, apart from poultry and pork, is served pink

Large type menus are available

Please let us know if you wish any of the above dishes to be served simpler

If you are pregnant, please ask your server more about the content of any of the above dishes



**A minimum of 70% of our ingredients are from Cornwall & the South West**