

Sample Dishes

Starters

Portloe crab cakes with sweet chilli salsa

Cornish sea fish chowder topped with a poached river Fal oyster and herb oil

Baked Cornish mackerel fillet, spring onion and potato salad with a soy and ginger dressing

Grilled fillet of John Dory, beetroot and red onion salad, red wine and garlic reduction

Free Range chicken breast and citrus salad with orange and cinnamon syrup

Smoked duck breast, olive tapenade, warm beetroot and red onion and a spiced red wine syrup

Sautéed wild mushrooms, toasted walnut loaf, basil pesto and balsamic glaze

Mains

Lightly grilled megrim sole, Portloe crab and shellfish linguini with lemon, parsley and chilli

Grilled fillet of Sea bass, crushed potato with spinach and a parsley salsa

Baked fillet of West Country hake topped with a lemon and herb crust with a shallot and chive beurre-blanc

Roasted duck breast, root vegetable cassoulet, fondant potato, apple and cranberry jus

Roasted rump of Cornish lamb with a root vegetable stew and a honey and rosemary jus

Mediterranean vegetable gateau topped with Cornish cheese and a tomato and basil coulis

Desserts

The Luggers chocolate fondant and vanilla ice cream with an almond tuille

Bread and butter pudding with white chocolate sauce

Chocolate brownie, vanilla ice cream and butterscotch sauce

Mango crème brulée with orange sorbet

Warm apple strudel with anglaise sauce and caramel ice cream

Rice pudding and poached pear with sweet berry coulis

Orange panna cotta with lemon sorbet

All possible effort is made in sourcing local ingredients.

Menus are changed on a daily basis and designed by our Head Chef
Didier Bienaime

Starter Prices Range from £6.90 to £9.50

Main course prices range from £13.90 to £20.50

Desserts are £7.50 each