



TO BEGIN

Spiced Tomato Soup

Fowey Mussels *white wine & garlic*

Cornish Crab *citrus, hibiscus, orange yolk & parsley crostini*

£3 SUPPLEMENT

Seared Scallops *fennel & orange*

£3 SUPPLEMENT

Silver Mullet Escabeche *charred fine beans, orange & sesame*

Spicy Vegetable Samosas *pak choi, candy chilli, coconut, sesame & soy*

TO FOLLOW

Butter-Poached Cod *miso, broad beans, broccoli, tarragon & brown shrimp*

Monkfish *curried squash & yam, crab samosa & fennel bhaji*

£3 SUPPLEMENT

Chicken Breast *celeriac, fondant tomatoes, spinach & nduja*

Cornish Goat Loin *butternut, Israeli cous cous, pomegranate jus*

£3 SUPPLEMENT

10-Hour Braised Featherblade *cauliflower, port barley, baby leek & jus*

Roasted Sweet Potato & Coconut Risotto

2 COURSES £32- / 3 COURSES £37.50-

PLEASE INFORM YOUR SERVER IF YOU HAVE A FOOD ALLERGY. Our products may contain: **gluten, egg, dairy, soy, or fish** allergens. Products may be processed in facilities that process tree nuts and peanuts.



SWEET ENDINGS

Blueberry & Almond Tart *vanilla ice cream*

Scorched Apricot *prosecco sabayon, raspberry, blackcurrant sorbet*

Chocolate Orange Fondant *hazelnuts & sour cherry sorbet*

Baked Yogurt *carrot halwa, candy cashews & cardamom*

Passion Fruit Crème Brûlée *fennel pollen shortbread*

West Country Cheese Plate *house crackers & biscuits*

SUPPLEMENT £3.00

Ice Cream *strawberry, vanilla, coffee & chocolate*

Sorbet *blackcurrant, sour cherry & lemon*

DESSERT WINES

Concha y Toro Late Harvest

£8.95 125ML / £ 26.00 37.5CL

Sauternes Les Garonelles

£11.25 125ML / £ 31.00 37.5CL

Royal Tokaji

£14.95 125ML / £ 44.00 35CL