

Evening Menu One

Prosciutto ham, melon, rocket, mozzarella (NGCI) (DF*) (NF)

Gin cured salmon, lime crème fraiche, orange, cucumber (NGCI) (DF*) (NF)

Cornish yarg, grapes, celery, apple, walnut (V) (NGCI) (NF*)

Roast breast of chicken, sage and onion mash, tender stem broccoli, sherry gravy (NGCI) (DF*)

Aubergine parmigiana, parmesan crumb (V) (VG*) (NF)

Grilled hake, sauté potatoes, rainbow chard, nut brown butter, capers (NGCI) (DF*) (NF)

Chocolate brownie, Cornish vanilla ice cream (V) (NF)

St Clements posset (V) (VG*)

A selection of Cornish cheese, quince, celery & crackers (NGCI*) (V) (NF)

3 courses £45.00

2 courses £35.00

Please advise the team of any intolerances or allergies. Whilst we will advise on dish ingredients, we cannot guarantee against traces or any cross contamination throughout the kitchen.

(V) - Vegetarian, (V*) - Vegetarian Option Available, (VG) - Vegan, (VG*) - Vegan Option Available, (NGCI) - Non Gluten Containing Ingredient, (NGCI*) - Non Gluten Containing Ingredient Option Available, (DF) - Dairy Free, (DF*) - Dairy Free Option Available