

Pick three starters to share from:

Roasted tomato and red pepper soup

Buffalo mozzarella toastie

Salad of heritage beetroot

Truffled goats curd, pumpkin seeds and Tregothman Estate honey

Cornish coppa with pickles and toasts

Fishcakes with aioli

Salad of rare Cornish beef

Char-grilled vegetables, Westcomb ricotta and salsa verde

Duck liver parfait

Brioche toast, pear and saffron chutney

Oak smoked salmon

Cornish crab and rouille

Pick one sharing platter main course:

Roast Terras Farm duck: Glazed roots, duck fat chips, young spinach and béarnaise sauce

Sirloin of West Country beef

Roast potatoes, Yorkshire pudding, cauliflower with Cornish Crackler and gravy

Roast free range turkey

Chestnut and apricot stuffing, cranberries, roast potatoes and bread sauce

Turbot roasted on the bone

New potatoes, buttered greens, chilli crumbs and chive butter sauce

Cornish rare breed pork loin

Cider potatoes, glazed carrots, roast apples, crackling and sage

Cornish lobster (supplement applies)

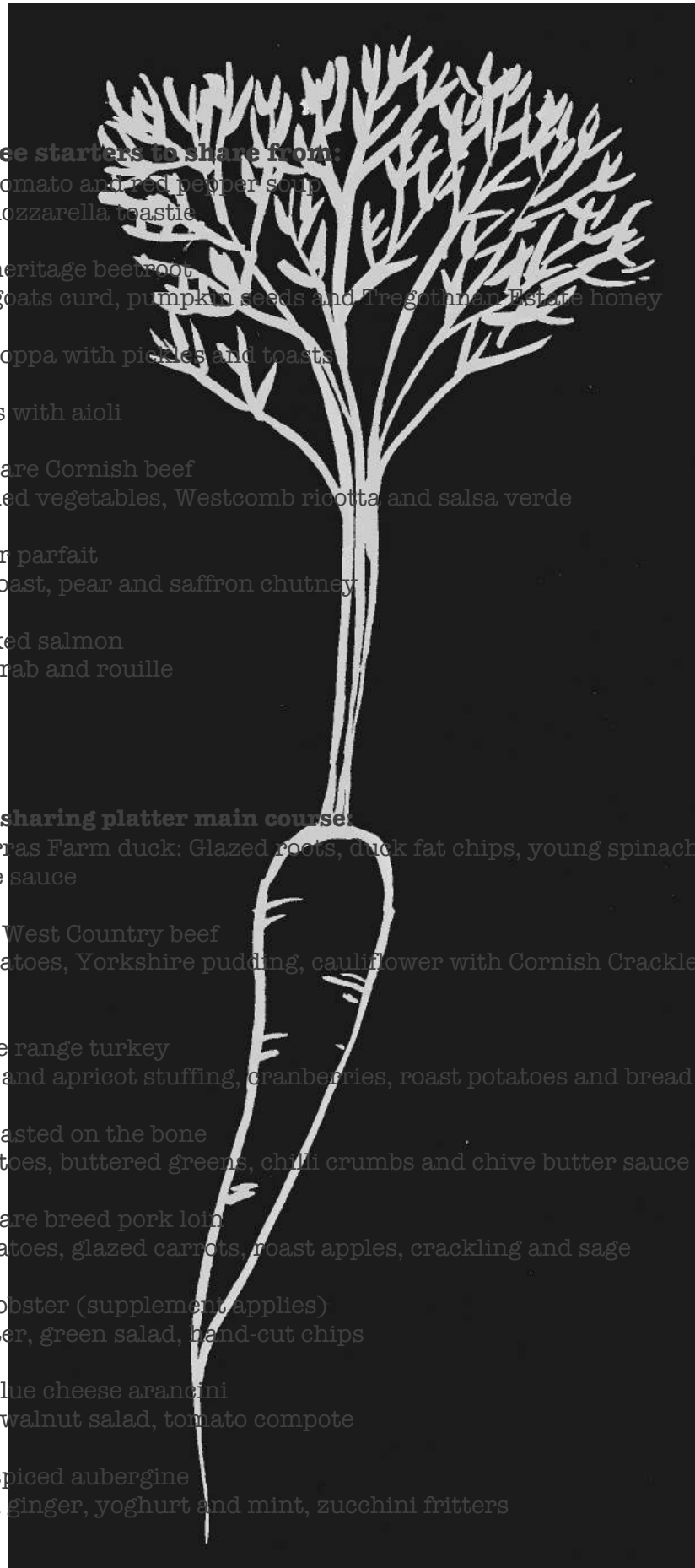
Herb butter, green salad, hand-cut chips

Helford Blue cheese arancini

Pear and walnut salad, tomato compote

Roasted spiced aubergine

Chilli and ginger, yoghurt and mint, zucchini fritters



And pick a sharing dessert:

White chocolate mousse
Honeycomb, pistachio and natural yoghurt sorbet

Dark chocolate crèmeux
Malt ice cream and walnuts

Treacle tart
Clotted cream and banana sorbet

Lemon meringue pie
Lemon sorbet

Mille feuille of seasonal fruits and berries
Chantilly cream and sorbet

Tregothnan Estate honey parfait
Marinated cherries and toasted almonds

Classic sherry trifle

A board of west-country cheeses
With pear and saffron chutney and homemade biscuits

&42.50pp

For more information or to book call us on 01637 861800

All dietary requirements catered for, please discuss with us when booking

