



NIBBLES

If you would like some nibbles while you browse the menu we have available:

Marinated mixed olives	2.95
Roast mixed nuts in a light Cajun spice and sea salt.	2.50
Freshly fried nachos with dips.	4.85

STARTERS

Freshly prepared soup of the day. 4.95

Twice baked soufflé 6.95
West Country cheese with cream and spring onions.

Terrine of chicken and foie gras 7.50
A pressed country terrine with a lemon and truffle dressing and toasted brioche.

Pan seared scallops 7.95
With poached grapes in Muscat and hazelnut dressing.

Cornish mussels 7.85
Steamed in coconut milk with lemongrass and red chilli.

Tranche of smoked salmon 7.95
Lightly grilled in a hazelnut and lemon dressing with iced melon.

MAIN COURSES

Cornish lamb 17.95
A medley of lamb, pot roasted shoulder and roast loin with port and thyme jus.

Cornish beef 20.95
Char grilled fillet of beef in its own jus, finished with glazed shallots and béarnaise sauce with a thyme infused jus.

Breast of duck 18.95
Grilled in honey and sage, with roasted apple, celeriac, beetroot served with its own jus.

Breast of free range chicken 16.95
Poached in oriental flavours and pan fried in sesame oil with prawns in a light oriental butter sauce. Served with jasmine scented rice.

Vegetable spring roll 12.95
Filled with char grilled vegetables and goats cheese with pesto and red onion marmalade.

PUDDINGS

Pennypots bread and butter pudding 6.50
Served with clotted cream or vanilla ice cream.

Sticky toffee pudding 6.50
With toffee sauce Served with either clotted cream or vanilla ice cream.

Classic lemon tart 6.50
Served with blackcurrant sorbet.

Chocolate temptation 6.50
A duo of white and dark chocolate parfait served on a hazelnut meringue with black cherry sorbet.

Apple Tarte Tatin 6.50
Served with clotted cream.

Raspberry shortbread 6.50
Layers of homemade shortbread with Cornish clotted cream and raspberries served with orange Grand Marnier Ice cream.

CHEESES

Viners West Country cheese platter 7.50
Served with apple and walnut fruit bread, grapes and biscuits.

PUDDING WINE

Muscat de St Jean de Minervois (half bottle) 9.95
Available by the glass (125ml) 3.45

Margan Estate Botritis Semillon 2004 (50cl bottle) 19.95

Please inform your waiter of any food allergies as some of our dishes may contain nuts, wheat and dairy products.

COFFEE MENU

All served with our petit fours

Coffee	2.25
Decaffeinated coffee	2.25
Espresso	1.90
Double espresso	2.50
Cappuccino	2.50
Floater coffee	3.95
Liquor coffee	4.95
Latte	2.50
Hot chocolate	2.50
Pot of tea for one	1.95
Earl Grey, pot for one	2.00
Tregothnan Estate Cornish Tea, pot for one	2.50
Fruit tea, please ask for available flavours.	2.00

Coffee flavourings (hazelnut, caramel or vanilla) 0.65

Cappuccino, latte and espresso are also available as decaffeinated drinks.

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