

\* These prices are valid for one choice per course - see below  
for surcharges for more than one choice per course

## Canapés - please ask for our current selection

4 per person £8.90    8 per person £16.50

### Starters

Crab cocktail with celeriac & grapefruit salad	£15.00
Prawn cocktail	£14.75
French onion soup	£12.00
Pea & watercress soup (veg or vegan)	£10.00
Pea & mint soup (veg or vegan)	£10.00
Hot crab gratin	£13.50
Avocado ceviche (vegan)	£13.00
Home made chicken liver paté with plum coulis	£11.75
6 Cornish oysters with shallot & tarragon dressing	£25.75
3 Cornish oysters with shallot & tarragon dressing	£17.75
Salmon ceviche	£17.75
Smoked mackerel paté with gooseberry chutney	£11.75
Scallops with bacon or chorizo	£17.50
Hot garlic tiger prawns	£17.00
Butternut squash soup with sage oil (veg or vegan)	£10.00
Baked cheese with flatbreads (veg)	£11.50
Red onion tart tatin with blue cheese sauce (veg)	£12.00
Crabcakes with chilli soy dipping sauce	£12.75
Moules marinières	£15.00
Traditional beef carpaccio	£16.00
Samphire, asparagus (seasonal) and radish salad (vegan)	£12.50
Seafood risotto	£14.75
Courgette & herb risotto with parmesan crisps (veg)	£12.00
Roasted sweet potato risotto (vegan)	£12.00
Sweet potato tikki (vegan)	£12.75
Half lobster - thermidor or garlic & herb butter	POA

## Main Courses

The below are served with a choice of potatoes and seasonal vegetables or salad

French trimmed rack of lamb with redcurrant jus and rosemary potatoes	£28.50
Belly of pork with cider, cream & brandy sauce	£22.75
Locally, line-caught sea bass with warm fennel slaw and seasonal vegetables	£29.50
Slow roasted spiced belly pork	£21.50
Lamb rump with port sauce	£26.00
Breast of duck with black cherry sauce	£26.00
Lamb shanks with anchovies	£25.50
Vegan wellington	£24.75
Fillet steak with a choice of sauces	£38.00
Turbot with hollandaise sauce, butter sauce or crab bisque	£40.00
Tempeh piccata with tender broccoli and fine beans (vegan)	£24.00
Salmon fillets with herb vinaigrette	£23.50
Cod with herb crust, hollandaise sauce or herb sauce	£24.50
Salmon fishcakes with 2 dips, dill mayonnaise and chilli jelly	£22.00
Venison loin, pan fried and served with creamy shallot and green peppercorn sauce	£28.00
Lobster - thermador or with garlic butter	POA
Spiced chickpea and feta stew (can substitute feta for vegan)	£24.50
Venison, bacon & prune casserole	£25.75
Pan fried hake with lemon and herb butter	£26.00
Confit of duck	£26.25
Chicken breasts stuffed with Cornish Blue cheese and cranberries	£23.50
Moules marinières with crusty french bread (as a main course)	£25.00
Warm crab & lobster salad with cauliflower	POA
Roasted vegetable stack with Cornish Yarg and balsamic glaze (veg or vegan)	£24.00
Haddock on crushed new potatoes & pancetta	£24.50
Seasonal vegetable risotto (please ask for current ideas, veg & vegan)	£22.00
Paella (meat, veg, vegan or fish or a mixture)	£25.75
Roasts with all of the trimmings (prices vary depending on meat choice)	POA
Cornish Blue cheesecake with pickled beetroot (veg)	£25.00

## Casual, served suppers

The below served with bread and salad or seasonal veg

Moussaka	£21.00
Lasagne (meat, vegan or vegetarian)	£21.00
Stuffed aubergines (meat, vegan or vegetarian)	£20.00
Pork fillets in cider	£23.50
Coq au vin	£21.00
Beef & ale casserole	£21.00
Basque chicken	£21.50
Family favourites served with seasonal vegetables	
Cottage pie (can be vegetarian/vegan)	£19.50
Shepherds pie	£19.50
Fish pie	£22.00
Macaroni cheese	£16.25
The below come with rice, naans and poppadums for the curries, salsas for the chilli	
Goan fish curry (monkfish & king prawns)	£23.00
Vegetable & chickpea biryani curry (vegan)	£21.00
Thai green chicken curry (can be vegan with tempeh)	£23.00
Chilli con carne or mixed bean chilli (vegan)	£21.00

## Deserts

Tarte au citron served with clotted cream	£12.50
Chocolate Mousse cake served with home-made vanilla ice cream or clotted cream	£13.00
Vegan chocolate mousse with macerated raspberries (vegan)	£12.50
Crème brûlée with nut brittle	£12.00
Chocolate and amaretto torte with almond tuille (can be vegan)	£14.00
Apple tarte tatin with vanilla ice cream (can be vegan)	£12.00
Dulce de leche cheesecake	£12.50
Dark chocolate and passion fruit cheesecake with vanilla ice cream or clotted cream	£12.50
White chocolate, lemon and vanilla cheesecake with raspberry sorbet	£12.50
Vienetta parfait	£12.75
Key lime pie	£12.00
Roasted hazelnut meringue and blueberry mess	£11.00
Lemon posset with lemon and blueberry mini meringues	£12.50
Individual fruit pavlova	£11.00
Dairy-free chocolate brownie with raspberry sorbet (vegan)	£12.50
Tiramisu	£12.50
Treacle tart with vanilla ice cream (can be vegan)	£10.50
Vanilla & apricot brioche bread & butter pudding	£10.50
Crumble with seasonal fruit & clotted cream (can be vegan)	£10.00
Banoffee pie	£12.25
Vanilla panna cotta with berry compote (or coconut dairy free vegan)	£12.50
Summer boozy knickerbocker glory	£12.75
Trio of chosen desserts	£18.50
Selection of Cornish cheeses with biscuits and home-made caramelized onion relish	£13.75
Coffee and truffles	£6.75

**\* Surcharges**

**Supplements for up to 10 people starters and main courses**

**choice of two per course £80**

**choice of three per course £115**

**choice of four per course £150**

**Supplement for 10 to 24 people starters and main courses**

**choice of two per course £125**

**choice of three per course £180**

**choice of four per course £230**

**Supplement for 24 to 36 people starters and main courses**

**choice of two per course £160**

**choice of three per course £230**

**choice of four per course £325**

**Supplement for dessert choices (any size of group)**

**Two desserts £25**

**Three desserts £30**

**Four desserts £35**

Please contact us for more vegan and vegetarian options