

The Dining Room

Starter

Duck – maple glazed breast, mushroom ketchup, confit yolk

Sea Trout – cured fillet, dashi, puffed pork, avocado, wasabi

Beetroot – hay baked, toasted walnut, goats cheese, pear, watercress

Mackerel – cider cured fillet, pickled cucumber, apple, dill, saffron

Main course

Lamb – roasted rump, wild garlic, salt baked turnip, buttermilk

Brill – pan fried fillet, sea vegetables, roasted prawn, dill

Chicken – roasted breast, herb butter, smoked bacon, chestnut mushroom, truffle

Baked Onion – herb gnocchi, wild garlic, leek, pine nut

Pollack – roasted fillet, mussel velouté, tenderstem broccoli

Dessert

Chocolate – Valrhona delice, praline ice cream, cardamom

Muscovado Sugar – cheesecake, ginger beer sorbet, rhubarb

Cheese – a selection of British cheeses, cider chutney

2 courses £32

3 courses £38

(Until 31st March only)

Please speak to a member of our staff, before you order your food and drinks, if you have any food allergies and/or intolerances and wish to know of our ingredients.

Service is at your discretion

We do not accept American Express

The Dining Room, Rock, Cornwall Tel: 01208 862622