

The Dining Room

Homemade Bread & Clotted Cream Butter

Amuse Bouche

Starter

Mackerel – grilled & smoked fillet, shaved fennel, blood orange

St Enodoc Asparagus – Cornish Gouda, smoked almond, confit egg yolk

Sea Trout – cured & smoked fillet, risotto, buttermilk

Duck – smoked breast, confit leg and parfait, celeriac, pickled apple

Main course

John Dory – pan fried fillet, Cornish early potatoes, potted shrimp, asparagus

Pork – slow cooked belly & braised cheek, roasted onion, cabbage, black truffle

Cod – roasted fillet, prawn, spiced lemon grass, coconut cream

Lamb – loin & crispy confit shoulder, spiced aubergine, courgette, hazelnut

Artichoke – heirloom tomatoes, crispy courgette, buttermilk

Dessert

Chocolate – 70% ganache, honeycomb ice cream, crème fraiche

Ginger cake – grilled pineapple, mascarpone, rum caramel

Tonka Bean – cheesecake, passion fruit, mango sorbet

Cheese – a selection of British cheeses, bramble chutney

2 courses £40

3 courses £48

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