

The Dining Room

Starter

Salmon – gin cured and smoked, seaweed, radish, caviar

Duck – crispy confit, cured breast, pickled pear, bitter leaves

Beetroot – salt baked, hazelnut, orange, fennel

Tuna – miso marinade, dashi, kohlrabi, toasted sesame

Main course

Venison – roasted haunch, Jerusalem artichoke, glazed onion, mushroom

Cod – roasted fillet, smoked cauliflower, potted shrimps

Pork – slow cooked belly, chorizo ragu, baked celeriac, pickled apple

Baked Onion – cheddar croquette, roasted root vegetables, rocket pesto

Dessert

Pistachio Sponge – yoghurt cheesecake, burnt orange, vanilla

Chocolate – millionaire shortbread, caramelised almond ice cream

Coconut –grilled pineapple, white chocolate, coconut ice cream, rum caramel

Cheese – a selection of British cheeses, cider chutney

2 courses £32

3 courses £38

(Until 22nd December 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