

The Dining Room

Starter

Red mullet – roasted prawn, chorizo, pink grapefruit, nasturtium

Salmon – lightly smoked, buttermilk panna cotta, caviar, sour dough, pickled radish

Duck – confit leg, smoked breast, pickled plum, bitter leaves

Beetroot – salt baked, truffled goats cheese, clementine, pickled walnut

Main course

Pork – slow cooked belly, glazed cheek, hay baked carrot, spiced apple

Cod – crispy brandade, pickled vegetables, smoked butter, dill oil

Celeriac – hay baked, parmesan, truffle butter, horseradish, oyster mushroom

Lamb – roasted rump, braised shoulder, pumpkin, green peppercorn, smoked onion

Dessert

Dark chocolate – ganache, passion fruit, frozen white chocolate

Cheesecake – salted caramel, popcorn ice cream, caramelised popcorn

Cheese – a selection of West Country cheeses, onion chutney

2 courses £32.50

3 courses £36.50

(Until 23rd 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

The Dining Room, Rock, Cornwall Tel: 01208 862622