

The Dining Room

Starter

Salmon – treacle cured fillet, buttermilk panna cotta, caviar, orange, dill oil

Chicken – yeast glazed breast, boudin blanc, leek, truffle, sherry

Cauliflower – roasted cauliflower risotto, white chocolate, golden raisin, caper

Black bream – grilled fillet, tartare, smoked beetroot, pickled apple

Main course

Lamb – roast rump, braised belly, wild garlic, caramalised onion, parmesan

Cod – pan fried fillet, mussels, smoked butter, grilled broccoli

Beetroot – salt baked, goats cheese fritter, wild garlic, hazelnut

Duck – roasted breast, crispy confit leg, green kale, parsnip, pickled plum

Dessert

Chocolate – 70% delice, yoghurt sorbet, smoked salt caramel

Rhubarb – vanilla bavarois, rhubarb and honey sorbet, almond crumble

Cheese – a selection of West Country cheeses, fig and apple chutney

2 courses £32.50

3 courses £36.50

(Until 24th 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

The Dining Room, Rock, Cornwall Tel: 01208 862622