

Dinner @ Tolland

Monday—Saturday 18:30—21:00

£

Homemade Bread & Whipped Butter is automatically served to the table unless otherwise specified. 6

Starters

- Local Scallops—Peppercorn & Chicken Sauce, Crispy Chicken Skin, Tarragon 22
- Ham Hock —Crispy Quails Egg, Pickled Onion, Piccalilli, Pea and Ham Veloute 12
- Pastrami Cured Salmon— Horseradish Crème Fraiche, Pickled Cucumber, Herb Pancakes 17
- Shallot Tart Tatin — Devon Blue Cheese, Apple, Truffle Salad 16
- Duck Liver Parfait — Rhubarb—Orange -Brioche 14
- Beetroot Carpaccio — Coffee & Balsamic Dressing, Smoked Beetroot, Orange, Candied Walnuts, Truffle Goats Cheese Mousse 14

Mains

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- Aged Fillet of Beef— Wild Garlic, Short Rib Stuffed Roscoff, Pomme Fondant, Sauce Bordelaise 36
 - Roasted Lamb Rump— Broccoli, Anchovy, Minted Lamb Croustillant, Shallot & Lamb Gravy 34
 - Whole Looe Plaice Grenobloise — Butter New Potatoes, Seasonal Greens 28
 - Cornish Seafood Medley—White Fish & Shellfish, Saffron Potatoes, Fennel, Spiced Shellfish Sauce 30
 - Boz Rump Steak—Café De Paris, Skinny Fries, Dressed Caesar Salad 27
 - Black Truffle & Burrata Tortellini—Sauteed Wild Mushrooms, Parmesan, Cep Sauce 23
 - Local Fish & Chips—Curry Tartar, Triple Cooked Chips, Crushed Peas 20
 - Roasted Cauliflower—Pickled Grapes, Pearl Barley, Smoked Almond Sauce 19

If you have any allergies, please do inform us as some ingredients are not listed. It is always best to check!

Please be aware that an **optional** 10% service charge will be added to your bill.

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Desserts

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- PX Pear—Praline Cremeux, Feuilletine Biscuit, Rum & Pear Sorbet 16

 - Rhubarb Vacherin Meringue—White Chocolate, Poached Rhubarb, Spiced Quince Sorbet 14

 - White Chocolate & Malt Cheesecake—Passionfruit Ganache, Passionfruit Jelly 12

 - Glazed 54% Dark Chocolate Mousse— Sea Buckthorn Sorbet, Milk Crisps, Blood orange Gel, Florentine Biscuit 13

Cheese

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- 3 Cheese 18
 - 6 Cheese 22
- Wild Garlic Yarg—Lynher Dairies
Keltic Gold—Whalesborough Cheese
Dorstone Grey Goats Cheese— Dorstone
Cornish Blue—Cornish Cheese Company
36 Month Reserve Cheddar—Davidstow
Boy Laity Camembert—Curds & Croust
Mature Gouda —Cornish Gouda Company
Truffler Brie—Curds and Croust

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