

## Sample Menu

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### Starter

Roasted Butternut Soup  
Chilli Oil ~ Crème Fraiche ~ Sourdough

Duck Liver Parfait  
Fig Jelly ~ Walnut ~ Chutney ~ Brioche

Salmon Fishcakes  
Citrus Mayonnaise ~ Dressed Leaf Salad

Smoked Salmon  
Celeriac Remoulade ~ Soft Boiled Egg ~ Shallot & Caper Dressing

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### Main Course

Roasted Fillet of Beef  
Yorkshire Pudding ~ Glazed Carrot ~ Dripping Potatoes ~ Seasonal Vegetables ~  
Red Wine Gravy

Roasted Rump of Lamb  
Dripping Potatoes ~ Seasonal Vegetables ~ Honey Glazed Carrots ~ Salsa Verde ~  
Red Wine Gravy

Pan Roasted Sea Bream  
Café De Paris Butter ~ Sea Vegetables ~ Crushed New Potatoes

Wild Mushroom Risotto  
Parmesan ~ Grilled Girolles ~ Blue Cheese

Seasonal Vegetables Will Be Served To The Table

2 Courses - £30.00

3 Courses - £36.00

10% Optional Service Charge will be added to your bill

Please advise us of any allergies/intolerances as all ingredients may not be listed

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## Dessert

Dark Chocolate Brownie  
Chocolate Mousse ~ Honeycomb ~ Rum & Raisin Ice Cream

Sticky Toffee Pudding  
Butterscotch Sauce ~ Caramelised Banana ~ Vanilla Ice Cream

Fig & Orange Pavlova  
Caramelised Figs ~ Orange Crème Chantilly ~ Autumnal Spices

OR

## Cheese Board

Supplement of £4 for 3 Cheeses or £6 for 5 Cheeses  
Homemade Chutney ~ Quince Jelly ~ Celery ~ Grapes ~ Artisan Biscuits

### Cornish Smuggler

Bude ~ Whalesborough Farm ~ Sue Proudfoot

### Truffler Brie

Redruth ~ Curds & Crouts ~ Martin Gaylard

### Polmarkyn Grey

Pensilva ~ Polmarkyn Dairy ~ Katie & Glyn Wood

### Helford Blue

Helford ~ Treveador Farm Dairy ~ Alistair & Bernadette Rogers

### Keltic Gold

Bude ~ Whalesborough Farm ~ Sue Proudfoot

### Cornish Smoked Jack

Padstow ~ Padstow Cheese Company ~ Lawrence & Rosie

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