

SAMPLE DINNER MENU

Fanned seasonal Melon with a mixed Berry and Cinnamon Compote and Crème Fraîche

Locally smoked Salmon with chopped Shallots, Capers, Cornichons and Herb Salad

*Warm bowl of local Monkfish and Tiger Prawns with Pesto, Red Onion and
Tomato Salsa and Rocket*

Parma Ham served with Celeriac Remoulade

Cream of Tomato and Red Pepper Soup

Lemon Sorbet

Roast leg of locally farmed Lamb with Savoy Cabbage and Boulangere Potatoes

Pan seared breast of Gressingham Duck with Puy Lentils and a Port Wine Jus

*Grilled fillets of local Lemon Sole with Nut Brown Butter, Capers and Prawns,
Sauté Potatoes and baby Leaf Spinach*

*Pan roasted supreme of Cornish wild Turbot with Leeks, roast Cherry Tomatoes
and Hollandaise Sauce*

Vegetarian & Cold Selection – For today's selections, please ask the Restaurant Manager

£39.95

Inclusive of VAT