

SAMPLE DINNER MENU

Head Chef Darren Kelly and his team believe that our local produce is excellent and so use Cornish suppliers for all Meat, Fish, Fruit, Vegetables, Ice-Creams and Sorbets. The majority of Fish is caught locally and all meat is supplied from Cornish Farms as well as all seasonal Fruit and Vegetables.

Fanned seasonal Melon with a spiced Winter Berry Compote and Crème Fraîche

Gravadlax of Scottish Salmon with a Honey and Mustard Dressing

Locally smoked Duck breast with Citrus Fruits, Market Leaves, toasted Pine Nuts and Balsamic Syrup

Tiger Prawns with Iceberg Lettuce and Marie Rose Sauce

Cream of Leek and Potato Soup

Lemon Sorbet

Roast Sirloin of locally farmed Beef with Yorkshire Pudding and a Basil infused red Wine Gravy, roast Potatoes and roast Chantenay carrots

Best end of locally farmed Lamb with Garlic Mash, Savoy Cabbage and a Redcurrant and Thyme Jus

Grilled fillets of Cornish Plaice with Sauté Potatoes and a Lemon and Parsley Butter

Pan roasted supreme of local wild Turbot with Hollandaise Sauce, Winter Greens and roast Cherry Tomatoes

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

A selection of Home-made Desserts

Coffee, Cornish Fudge and Mints served in the comfort of our Lounges

£39.00

Inclusive of VAT

Regrettably, we cannot guarantee all items on our menu are free of nuts.

Please check with the Restaurant Manager.

For the pleasure and comfort of our guests we would request that you refrain from using mobile phones in the Restaurant. Thank you.