



Starters

Chicken & Apricot Terrine

tamarind chutney, pickled carrot, micro herbs, focaccia (NGCI*, DF)

Cornish Gold Cider Cured Chalk Stream Trout

mustard and dill dressing, apple (DF, NGCI)

Curried Cauliflower Soup

cauliflower bhaji (NGCI*)

Salt Baked Beetroot

whipped ragstone, candied walnuts, pickled beetroot, herb salad (NGCI, DF*)

Mains

Pan Roasted Chicken Supreme

gnocchi, butternut squash, sage butter, wilted spinach, toasted pumpkin seeds (NGCI*, DF*)

Whole Cornish Megrim Sole

seaweed butter, burnt lemon, tenderstem, herb new potatoes (NGCI, DF*)

Cornish Fish Stew

braised fennel, saffron new potatoes, saffron aoli (NGCI, DF)

Sweet Potato & Paneer Pathia

spinach, raita, pickled red onion, braised basmati, naan, kachumber salad (DF*, VG*)

Desserts

Dark Chocolate Tart

salt caramel ice cream, candied orange (V)

Baked Vanilla Cheesecake

berry compote, almond crumble (V)

Westcountry Cheese Selection

tea soaked apricots, artisan biscuits, chilli jam, celery (V, NGCI*)

Roskillys Ice Cream or Sorbet Selection (V, VG*, DF*)

Please advise the team of any intolerances or allergies. Whilst we will advise on dish ingredients, we cannot guarantee against traces or any cross contamination throughout the kitchen. We try and source as much produce as possible from the local area.

V) - Vegetarian, (V*) - Vegetarian Option Available, (VG) - Vegan, (VG*) - Vegan Option Available, (NGCI) - Non Gluten Containing Ingredient Option Available, (DF) - Dairy Free, (DF*) - Dairy Free Option Available (NF) Nut free (NF*) Nut free option available