



Sample A la carte Dinner Menu

Starters

Marinated heirloom tomatoes, green olive, parmesan, tomato consommé, lovage emulsion, herb pesto	£8.25
Hand picked white crab, pea mousse, mango chilli salsa, fennel biscotti	£9.50
Confit Loch Duart salmon, compressed cucumber, baby fennel, keta caviar, tarragon beurre blanc	£10.50
Braised beef croquette, celeriac remoulade, pickled mushroom, celeriac purée, cajun ketchup	£8.50
Smoked Creedy Carver duck breast, pressed leg terrine, apricot purée, Israeli cous cous, bitter leaves	£9.50

Mains

Pan fired hake fillet, étuvée of leeks, girolles, asparagus, parmesan gnocchi, white wine fish sauce	£22.50
Poached lemon sole, truffled white asparagus, River Fowey mussels, sautéed spinach & sea herbs, Veronique sauce	£24.50
Corn fed chicken breast, chicken & mushroom wellington, mushroom purée, roasted baby onions, Jersey royals, jus gras	£20.50
Roasted rump of lamb, braised baby gem lettuce, confit garlic, peas à la Française, lamb fat potatoes	£25.50
Globe artichoke barigoule with a pea, broad bean & wild garlic friccassé, charred courgettes, confit cherry tomatoes, crispy polenta	£14.50
Black pepper tagliatelle, onion Lyonnaise, wild mushrooms, asparagus & baby leeks, cep foam	£15.50
Braised venison, juniper & rosemary shortcrust pastry pie, cumin roasted carrots, charred hispi cabbage, potato purée	£16.50
8oz sirloin of Westcountry beef from Bonners, Ilminster, roasted tomato & flat mushroom, caramelised shallot, parmesan & truffle oil chips and a peppercorn sauce	£25.50
Beer battered cod & chips, crushed peas or mixed leaves and homemade tartar sauce	£16.50

Tables over 8 guests will include a discretionary 12.5% service charge.

ALLERGENS - some of our food & beverages may contain allergens.

Please ask a member of staff for any allergen information prior to ordering.