

# MENU

*Everything served is made from our kitchen & cooked from fresh.  
As such there maybe a 'pause' between courses.*

## Starters

Marinated Kalamata Olives, Caper Berries,  
Cherry Peppers & Gherkins  
*served with our bread of the day*

Griddled Aubergine & Buffalo Mozzarella

Potted Smoked Mackerel with Country  
Bread Toasts

## Mains

Baked Cornish Lemon Sole, Citrus Sauce, Pot of Cornish  
New Potatoes & Green Salad  
*The salad is grown here*

Roast Loin of Cornish Pork stuffed with Thyme,  
Wrapped in Pancetta with Polenta & Courgettes

Artichoke Socca with Fresh Pea & Fennel Salad,  
Lemon & Mint Dressing

## Desserts

Roast Nectarines & Blueberries with Vanilla Mascarpone

Elderflower Sylabub, Poached Red Gooseberries  
& Shortcake Cookies

West Country Cheese Plate  
*some of the cheeses maybe unpastuerised*

2 Courses £24.00

3 Courses £28.00

Inclusive of VAT @17.5%

**SERVICE LEFT TO YOU, WHICH IS SHARED AMONGST THE  
STAFF AS TIP'S & NOT TO MAKE UP THEIR WAGES.**

VAT Registration No.946166305