

MENU

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

Starters

Pumpkin & Parmesan Fritters with Blackberry Sage Dip

Tea-Smoked Chicken Breast with Rocket, Water Chestnut-Pancetta
Vinaigrette

Pan-roasted Cornish Scallops, Cauliflower Truffle Puree with Caper Dressing

Mains

Tenderloin of Venison with Mole, Cashew Vinaigrette & Roast Apple Quinoa
Mole is a sauce made with different types of chilli, spices & a very small amount of
dark chocolate.

Crispy Potato 'Cannelloni' filled with Roast Aubergine served with Buttered
Spinach, Cardamon-Carrot Sauce & Beet Sprouts
Beet sprouts are sprouted seeds that we make here ourselves & are full of flavour &
nutrients

Fillet of Poached Salmon, Cornish Crab Potatoes & Salice Salentine Reduction
Salice is an Italian red wine from our list

Desserts

Blood Orange Soufflé Baked in it's skin, Chocolate Sorbet, Chocolate Tuilles
& Warm Orange Segments

Baked Pear, Vanilla Mascarpone with Pine Nut Baklava & Chateau Theulet
Sauce

Three Courses £35.00
Inclusive of VAT @17.5%

**Service left to you, which is shared amongst the
staff as tip's & not to make up their wages.**