

Dinner Menu

Cured Cornish Mackerel

smoked mackerel, pickled beetroot, horseradish

Roasted Loin of Venison

spiced lentils, roasted salsify, parsnip purée and crisp, game jus

Goats Cheese Mousse

homemade granola, pickled and puréed apple, artichoke, basil oil

Selection of Hors d'Oeuvres served from the Trolley

Consommé with Julienne of Vegetables

Cream of Cauliflower Soup
truffle oil

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Fillet of Hake

marinated new potatoes, chermoula

Grilled Local Lobster

£36.00 per couple, to share

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Fillet of Cornish Beef

braised ox cheek, parsley root purée, broccoli, fine beans, fondant potato, red wine jus

Roasted Chicken Breast

leek purée, courgette ribbons, baby leeks, roasted new potatoes, forestiere sauce

Tenderloin of Pork wrapped in Pancetta

roasted apple purée, braised fennel, glazed carrots, roasted pork and potato croquette, café au lait sauce

Pan-fried Fillet of Halibut

broccoli purée, baby spinach, curried cauliflower, herb crushed new potatoes, thai green sauce

Caramelised Shallot Tarte Tatin

balsamic reduction, rocket, baby carrots

Flambé – King Prawn Newburg - £20.00

charred broccoli, saffron rice

Dover Sole £25.00

Café de Paris Butter

Seafood Platter

Green or Mixed Salad

Local Lobster £36.00

Chilled, Americaine, Newburg, Thermidor

Fine Beans, Glazed Carrots, Broccoli, Buttered New Potatoes

These further vegetables may be ordered if required. All vegetables are normally lightly cooked but can be well cooked if preferred.

Most dishes can be prepared without sauces or garnish, or fish simply grilled.