

Starters

Chilli and citrus cured Cornish trout (NCG, DF, NF)

Pink pickled red onion | Dill and lime mayo | Crispy toasted capers | Water cress and olive oil dressing

Roasted candied, golden and purple beetroot filo tartlet (NCGO, VG, NF)

Beetroot ketchup | Maple syrup | Chilli and thyme glaze

Pressed smoked chicken and herb terrine (NCGO, DF, NF)

Celeriac remoulade | Crisp focaccia | Herb oil

Roskillys raspberry and yuzu sorbet (NCG, VG, NF)

Elderflower jelly | Lemon balm

Main Course

Fresh locally caught sustainable hake fillet (NCG, DF, NF)

Crisp leek and chive rosti potato | Fennel puree | Cumin roasted fennel | Water cress sauce vierge

Chargrilled butternut squash steak (NCG, VG, NF)

Braised puy lentils | Baby vegetables | Basil tapenade | Roasted red pepper and sun blushed tomato sauce

Roasted rump of Kittows of Killhalon lamb (NCG, DF, NF)

Braised fondant potato | Rose harissa infused lamb bonbon | Provencal vegetables
| Salsa Verde | Lamb jus

Desserts

Coconut panna cotta (NCG, VG, NF)

Caramelised pineapple and mango | Cape Cornwall spiced rum syrup | Toasted
coconut flakes | Lemon balm

Iced raspberry and pistachio ripple parfait (NCGO, VG, NF)

Strawberry and mint salsa | Raspberry gel | Freeze dried raspberry crumb | Poppy
seed tuille biscuit

Rich dark chocolate and Cointreau ganache rolled in a shortbread crumb (NCG, VG,
NF)

Blueberry compote | Candied orange peel | Vanilla pod seeded cream | Blood orange
gel

NCG-Gluten Free DF-Dairy Free NF-Nut Free VG-Vegan V-Vegetarian O- Option
available on request