

Sample Dinner Menu

Homemade Crisps, Garlic & Chive Dip £2.50

Snacks

Porthilly Oysters:

Poached, Pickled, Cucumber, Herring Roe | Raw, Shallot Vinegar | Tempura, Oyster Mayonnaise, Seaweed Vegetable "Scotch" Quail's Egg, Curry Sauce

£4.00 EACH

Starters

Smoked Haddock, Potato, Leek Soup £9.50

Cured Salmon, Turnip, Beetroot & Dill Dressing £10.00

Beef Fillet, Smoked Mackerel, Cornish Gouda, Rocket £11.00

Cheddar & Potato Terrine, Ewe's Curd, Garden Vegetables £9.00

Mains

Seaweed Baked Halibut, Poached Oyster, White Beans £29.00

Coal Blackened Leek, Celeriac, Puy Lentils, Cider Rarebit, Slow Cooked Hen's Egg £20.00

Lamb Rump, Parsley, Black Garlic, Purple Sprouting £27.00

Pork Chop, Smoked Bath Chap, Onion Soubise, Fennel £25.00

Fore Rib of Beef for Two

Ox-Cheek, Mushrooms, Chargrilled Hispi Cabbage, Hash Browns, Gravy £75.00

Sides

Hand Cut Chips Mash, Onion Gravy Chargrilled Hispi Cabbage, Seaweed Butter

£4 .00 EACH