



Set Evening Menu
Two Course £30
Three Course £35

We take pride in our locally sourced ingredients, hand selected by our Chefs; each dish is made to order with care and consideration which means there may be a wait during busier times. Passion takes patience.

Starters

Salt and Pepper Squid {Sauvignon Blanc}

Sweet Chilli Mayonnaise ~ Lemon

Scotch Egg

Spiced Pork ~ Curried Mayo

Saffron Arancini {Pinot Grigio}

Truffle Mayonnaise ~ Baby Gem Lettuce ~ Parmesan

Mains

Day Boat Catch {Sauvignon Blanc}

Braised Fennel ~ Brown Crab Risotto ~ Samphire ~ Parmesan ~ Dill

Roasted Pork Loin {Tempranillo}

Roasted Apple Puree ~ Broccoli ~ Charred Sweetcorn ~ Spiced Potato

Puttanesca Ravioli {Pinot Noir}

Rainbow Chard ~ Kalamata Olives ~ Aubergine Caponata

Desserts

Passionfruit Pavlova

Passionfruit Curd ~ White Chocolate ~ Vanilla Ice Cream ~ Meringue ~

Sticky Toffee Pudding {Pedro Ximenez}

Vanilla Ice Cream ~ Toffee Sauce

Sweet Treats

Selection of Macaroons ~ Pate De Fruit ~ Chocolate Truffles

Selection of Ice Creams and Sorbet

Not all ingredients used in a dish are listed, for special dietary requirements or allergy information, please speak to one of our team. All prices include VAT. Where possible our fruits, vegetables, meat, and fish are Cornish