



Set Menu  
Two Course £23  
Three Course £28

---

*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

### **Fish Goujons**

Pickled Vegetables ~ Tartare Sauce

### **Carrot and Coriander Soup**

Welsh Rarebit ~ Chives

### **Chicken Croquettes**

Ceaser Dressing ~ Chive ~ Parmesan

## Mains

### **Day Boat Catch**

Cauliflower Puree ~ Hispi Cabbage ~ Champ Mash ~ Lemon Dill Butter

### **Confit Duck Leg**

Carrot Puree ~ Braised Red Cabbage ~ Puy Lentils

### **Roasted Red Onion & Feta Ravioli**

Rainbow Chard ~ Tomato Relish ~ Curry Dressing

---

## Desserts

### **Buttermilk Panna Cotta**

Orange ~ Hazelnut Crumb ~ Kafir Lime Ice Cream

### **Sticky Toffee Pudding**

Vanilla Ice Cream ~ Toffee Sauce

### **Sweet Treats**

Selection of Macaroons ~ Pate De Fruit ~ Chocolate

### **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