



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