



Festive Menu

Two Course £32
Three Course £38

Starter

Cured Salmon

Orange ~ Pickled Cucumber ~ Dill ~ Horseradish ~ Rye

Chicken Liver Parfait

Spiced Pear Chutney ~ Pickled Shallot ~ Toasted Brioche

Roasted Celeriac Soup

Apple ~ Chestnut ~ Crispy Celeriac

Cornish Mussels

Shellfish Bisque ~ Cognac ~ Saffron ~ Fennel ~ Chive

Mains

Slow Cooked Featherblade of Beef or Roast Turkey

Fondant Potato ~ Hispi Cabbage ~ Cauliflower Cheese ~ Carrot ~ Sprout Tops ~ Gravy

Day Boat Fish

Tarragon Gnocchi ~ Clams ~ Sea Vegetables ~ Crispy Kale ~ Broccoli ~
Vongole Sauce

Squash & Beetroot Wellington

Celeriac Purée ~ Cavolo Nero ~ Pickled Shallot ~ Crispy Sage ~ Onion Gravy

Venison & Port Pie

Smoked Mash ~ Celeriac crush ~ Pickled Baby Onions ~ Juniper & Port Sauce

Desserts

Christmas Pudding Parfait

Mulled Wine Pear ~ Brandy Snap ~ Vanilla

Dark Chocolate Tart

Salted Caramel ~ Banana and Passionfruit sorbet

Knickerbocker Glory

Caramelised apple ~ Blackberry ~ Vanilla ice cream ~ Apple sorbet ~ Hazelnut ~
Creme Fraiche Chantilly

Westcountry Cheese

Quince ~ Pickled Walnut ~ Eccles Cake

Selection of Ice Creams

Today's Flavours

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