

Lunch Menu

Starters

Seatrout Rilletes, Avocado, Wasabi Mayonnaise, Lemon Gel

Chicken Liver Parfait, 'Umeboshi', Mushroom, Shokupan

Burrata, Watermelon, Cucumber, Pesto, Nasturtium

Whipped Goats Curd, Beetroot, Pickled Walnut



Mains

Venison Casserole, Celeriac, Fig

BBQ Hispi Cabbage, Feta, Fennel, Crispy Onion

Catch of the Day

Grilled Mackerel, Lebanese Salad



Desserts

Baked Alaska, Rhubarb, Cornish Fairing, Gin

Muscavado Tart, Quince, Mead, Pear, Lime

A Selection of Cheese, Crackers & Condiments

Two Course £27.50 Per Person

Three Course £35 Per Person

All our meat, fish and dairy is Cornish, and when possible our fruits and vegetables are too. All sourced from local suppliers. All prices include VAT. Service charge is not included. For special dietary requirements or allergy information, please speak to one of our team