# RESTAURANT BAR



# WHILE YOU WAIT

Confit onion & rosemary focaccia | Salted butter | (v) £5.00 Nocellara olives | Basil | Celery | Garlic | (ve) £6.00 Burrata | Flat breads | Wild garlic salsa verde | (v) £8.00

### TO START

Beetroot Segments | Lemon dressing | Peashoots | (ve) £7.50 Newquay bay white crab | Toasted sourdough | Garlic aioli | £13.00 Pork cheek char sui | Rhubarb hoisin | Cucumber kimchi | £9.00

# TO CONTINUE

Topside of Cornish beef | Yorkshire pudding | Horseradish | £16.95 Pan fried chicken breast | Sage & onion stuffing | Watercress | Jus | £15.95 Roasted butternut squash wellington | Toasted almonds | Spinach | £13.95

All accompanied by | Braised cavelo nero | Cauliflower cheese | Honey roasted root vegetables | Roast Potatoes

# TO FINISH

Brown butter treacle tart | Shortbread crumb | Blood orange sorbet | (v) £8.00

Dark chocolate mousse | Cornish sea salt | Raspberry sorbet | (v) £8.00

Selection of Cornish cheeses | Fruit chutney | Celery | Biscuits (v) £12.00

Selection of Ice creams / Sorbets | £2.00 per scoop

We create all of our food fresh to order, please allow good timing in between courses

Menu key: (v) Vegetarian | (ve) Vegan | (ve\*) Vegan on request

Some dishes may contain allergens. If you have any dietary requirements, please speak to a member of our team.