



Starters

Crab

Creamy Crab Bisque & Panko Breaded Oyster
Chilli & Corinader Oil

Tempura

Tempura of Mixed Vegetables
Mixed Leaf Salad, Selection of Dipping Sauces

Red Gurnard

Local Red Gurnard Fillet
Chorizo & Potato Rostti, Pepernoata Sauce

Pork

Slow Roasted Belly Pork
Celariac Puree, Rosemarry Sauce

Mains

Chicken

Free Range Chicken Breat Wrapped in Parma Ham
with Garlic & Spinach, Pink Peppercorn Sauce

Hake

Grilled Cornish Hake Fillet
Creamy Leeks, Mussels & Pancetta

Tart

Red Onion Tart Tatin, Geverick & Rocket Salad
Roasted Red Pepper Dressing

Beef

Char-grilled Fillet Steak
Blue Cheese, Bacon & Walnut Crumble
Red Wine Sauce (£5 Supplement)

All Main Courses Served with Seasonal Vegetables & Potatoes

Pre Dessert

Passion Fruit Chesse Cake

Desserts

Chocolate

Chocolate, Caramel & Roasted Peanut Tart, Chocolate Sauce

Creme Brulee

Caremalised Orange & Brandy Creme Brulee, Orange Shortbread

Trio

Chocolate Brownie, Lemon Posset & Apple Tart Tatin

