



Sample menu August 2017

Lunch Menu

Three courses

£40.00

First Courses

Beetroot Cured Salmon with Cucumber and Apple Pickle.

Langoustine Bisque with Langoustine Tails.

Made with the shells, fish stock, a little cream and a touch of curry powder. The best dish from a recent trip to Iceland.

Seared Japanese Fishcakes.

Tuna and salmon fishcakes served with a salad of sesame and soy dressed rocket.

Pea and Jamón Risotto.

With fresh pea shoots, lemon oil and parmesan.

Pad Thai with Prawn and Noodles.

A classic Thai recipe with chilli, garlic, peanuts, egg, spring onion and coriander.

Main Courses

Cod Goan Curry.

Served with pilau rice, cumin puris, cucumber and lime.

Fillet of Plaice Italiano.

With tomatoes, black olives, anchovies, sundried tomatoes, capers, flat-leaf parsley and olive oil.

Served with kale from Trerethern Farm sautéed in olive oil with confit garlic.

Ravioli of Caramelised Onion and Fennel Seeds.

With porcini and king oyster mushrooms, sundried tomatoes and hazelnuts.

Chicken Satay with Kecap Manis, Lime Leaves and a Balinese Peanut Sauce.

Served with pilau rice and an Asian salad with mint, kohlrabi, coriander and roasted rice.

Fillet of Hake with Sauce Verte.

A classic fresh sauce made with parsley, tarragon, chives, chervil, watercress and spinach. Served on butter beans.

Desserts

Lemon and Almond Meringue with Vanilla Cream.

Crema Catalana.

Cinnamon, orange and lemon custard with a burnt sugar crust.

Chocolate Tart with Honeycomb and Crème Fraîche.

Panna Cotta with Stewed Forced Rhubarb and a Pistachio Tuile Biscuit.

A Selection of Ice Creams and Sorbets.

Accompaniments £3.75 each excluding Courgette Flowers £5.00 each.

Thin or Thick Cut Chips.

Minted Cornish Potatoes.

Cornish Kale with Confit Garlic and Extra Virgin Olive Oil.

A Salad of Summer Leaves with Olive Oil Dressing.

Glazed Baby Carrots from Trerethern Farm with Butter, Parsley and Tarragon.

Tenderstem Broccoli with Toasted Almonds and Olive Oil

Padron Peppers 'A La Plancha' with Extra Virgin Olive Oil and Sea Salt.

Courgette Flowers in Tempura Batter from Trerethern Farm.

Runner Beans with Tomato Strips and Confit Shallot.

Pilau Rice.

Please ask a member of staff for information on allergens.