LUNCH MENU

Three courses £34.95

FIRST COURSES

HOT AND SOUR FISH SOUP
A spicy Asian broth with squid and sea bass.

MOULES MARINIÈRE WITH GARLIC AND PARSLEY
Funnily enough, I haven’t done a recipe for moules marinière for ages – not since my first book.

BLACK RISOTTO WITH CUTTLEFISH
A favourite recipe from my "Venice to Istanbul" book. Actually from Croatia.

WARM SALAD OF PAN FRIED PIGEON BREAST
With watercress and potatoes.

MAIN COURSES

CHICKPEA CURRY
With tomatoes, garam masala and coriander.

SEAFOOD GRATIN
Cod, mussels and prawns in a white wine and cream sauce, Emmental and breadcrumb topping with caramelised apples.

FILLETS OF HAKE
Served with Pardina lentils and a persillade butter.

CHARRED BAVETTE
Seasoned with my own spice mix of peppercorns and chipotle chilli. A classic French bistro steak served medium rare, with bearnaise sauce, thin cut chips and watercress. From Launceston based butchers Phillip Warren.

DESSERTS

APPLE TARTE TATIN with vanilla ice cream.

BLACK RICE PUDDING with mango sorbet and coconut milk.

BREAD AND BUTTER PUDDING with pouring cream.

MILK CHOCOLATE AND ROSE CREAM with dark chocolate crisp, baked white chocolate and white chocolate ice cream.

A SELECTION OF ICE CREAMS AND SORBETS

ACCOMPANIMENTS £4.50 each

A MIXED LEAF SALAD with olive oil dressing.

MINTED CORNISH POTATOES

SAUTÉED SPINACH with butter and nutmeg

GLAZED CARROTS with star anise