



Sample menu May 2017

Lunch Menu

Three courses

£40.00

First Courses

Sliced Loch Duart Salmon with a Japanese Ponzu Dressing, Pink Grapefruit and Mooli.

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.

Cornish Crisp Skinned Mackerel Fillet with Pickled Spring Vegetables.

Ragoût of Cornish Sole in a White Miso Sauce with Ibérico Ham, Peas, Courgettes, Broad Beans, Asparagus and Pea Shoots.

Stir Fried Salt and Pepper Chilli Squid with Watercress, Cucumber, Beansprouts and Soy Sauce.

Main Courses

Cod Goan Curry.

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

Fillet of Hake with Clams, Asparagus, Peas and Parsley.

Served with Cornish minted potatoes.

Seafood Thermidor.

With cod, plaice, hake, prawns, mussels, scallops and mushrooms in a creamy velouté. Served with pilau rice.

Cornish Rump of Lamb.

Wild garlic, new season garlic, peas, pickled baby gem lettuce and toasted hazelnuts. Served with Cornish minted potatoes.

Fillet of Pollock with Sauce Verte 'a Classic Fresh Sauce made with Parsley, Tarragon, Chives, Chervil, Watercress and Spinach.'

Served on butter beans with Cornish minted potatoes.

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

Thin or Thick Cut Chips.

Pilau Rice.

Minted Cornish Potatoes from Falmouth.

A Salad of Spring Leaves with Olive Oil Dressing.

Glazed Carrots with Butter, Parsley and Tarragon.

Cornish Spring Greens with Confit Garlic.

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

Please ask a member of staff for information on allergens.