



Sample menu August 2017

SET MENU

Starters

PRAWN COCKTAIL
tomato and avocado.

CHARGRILLED SARDINES
coarsely chopped green herbs.

THAI FISH CAKES
asian coleslaw and a sweet and sour
cucumber dipping sauce.

BEETROOT CURED SALMON
cucumber, apple and horseradish.

Mains

DARNE OF CORNISH HAKE
a venetian recipe with a sauce of tomatoes and capers.

PORCINI AND OYSTER MUSHROOM RISOTTO
porcini and oyster mushrooms with tarragon and chervil.

PRAWN CALDINE
pilau rice and green chilli.

WHOLE GRILLED CORNISH PLAICE
roasted red pepper and oregano.

Desserts

LEMON POSSET
grilled figs.

MANGO CHEESECAKE
raspberry sorbet.

PASSION FRUIT PAVLOVA
baked meringue, fresh passion fruit and Chantilly cream.

CHOCOLATE PAVÉ
peanut crumb and salted caramel ice cream and chocolate sauce.

2 COURSES £19.95 | 3 COURSES £24.95

Available Monday to Friday 12 – 3pm and 5 – 6.30pm
Saturday 12 – 6.30pm and Sunday 12 – 9pm