



Sample menu - available until Friday 17th November 2017

SET MENU

STARTERS

CORNISH SARDINES with salsa verde.

MOULES MARINIÈRE with black bean, spring onion and coriander.

CAULIFLOWER SOUP with truffle oil.

MAINS

COD AND CHIPS served with mushy peas and tartare sauce.

PAN FRIED HAKE on spring onion mash, tomato, coriander and soy butter sauce.

FETA TART served with mixed lettuce leaves from Padstow Kitchen Garden.

DESSERTS

PASSION FRUIT PAVLOVA crème Chantilly.

CHEESECAKE salted peanut butter and chocolate.

PANNA COTTA with mixed berries.

SIDES 3.75 each

BABY GEM SALAD with shallot cream and Cabernet Sauvignon vinegar.

BABY MINTED POTATOES

ROASTED BUTTERNUT SQUASH with basil and chilli oil.

SAUTÉED COURGETTES with confit shallots.

CAVOLO NERO

MASHED POTATOES

SAVOY CABBAGE with chives.

THIN CUT CHIPS

AVAILABLE FOR LUNCH MONDAY – FRIDAY
2 COURSES £20 | 3 COURSES £25

Please ask a member of staff for information on allergens.