



Sample menu June 2018

## SET MENU

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### STARTERS

ASPARAGUS VELOUTE with lemon oil and chervil.

PRAWN COCKTAIL with tomato, baby gem lettuce and Marie Rose sauce.

MOULES MARINIÈRE Fowey river mussels with onion, butter, white wine and parsley.

GRILLED MACKEREL FILLETS with new potatoes and dill.

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### MAINS

PASTA ALLA NORMA linguine, garlic, chilli, aubergine, tomato and basil.

HAKE ALLA CARLINA pan fried hake fillet with a sauce of tomatoes and capers.

GRILLED CHICKEN BREAST with carrot and ginger sambal.

COD FISHCAKES sorrel and watercress salad with a caper & lemon dressing.

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### DESSERTS

MEXICAN RICE PUDDING with cinnamon and mango.

STICKY TOFFEE PUDDING with clotted cream.

CHEESECAKE salted peanut butter and chocolate.

LEMON TART with clotted cream.

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### SIDES 3.75 each

BABY GEM SALAD with shallot cream and cabernet sauvignon vinegar.

BABY MINTED POTATOES

GLAZED HERITAGE CARROTS with parsley and tarragon.

THIN CUT CHIPS

TENDERSTEM BROCCOLI with salsa verde.

MANGETOUT with confit shallots and tomato.

ROCKET AND PARMESAN SALAD with a balsamic dressing.

AVAILABLE FOR LUNCH MONDAY - FRIDAY

2 COURSES £20 | 3 COURSES £25

Please ask for information on allergens.