

Dinner Menu

Hand Dived Scallop

textures of jerusalem artichoke, smoked bacon jam, jus gras

Ham Hock and Pea Arancini

pease pudding, parmesan, cumin oil, pea shoots

Wye Valley Asparagus

crispy and smoked hen's egg, wild garlic pesto and pickled flower, sauce hollandaise

Selection of Hors d'Oeuvres served from the trolley

Consommé with Port

Carrot and Coconut Soup
coriander crème fraîche

Grilled Fillet of Plaice

baby spinach, beurre noisette

Grilled Local Lobster £41.00 per person, to share

Rack of Cornish Lamb

crispy braised shoulder, leek purée, roasted broccoli with almonds, provençale vegetables, dauphinoise potato, thyme jus

Roasted Guinea Fowl Supreme

carrot purée, honey roasted parsnips, green beans, fondant potato, red wine jus

Roasted Loin of Westcountry Venison

parsnip purée, creamed savoy cabbage, roasted leeks, colcannon croquette, venison jus

Cornish Cod

roasted butternut squash, pak choi, brandade, thai green velouté

Pavé of Halibut

smoked aubergine purée, tenderstem broccoli, red pepper piperade, crushed new potatoes with herbs, coriander butter

Bombay Aloo

basmati rice, broccoli, fresh coriander and cucumber

Flambé ~ Beef Stroganoff £20.00

green bean parcel, saffron rice

Dover Sole £25.00

Café de Paris Butter

Seafood Platter

Green or Mixed Salad

Local Lobster £82.00

Chilled, Americaine, Newburg, Thermidor

Fine Green Beans, Carrots, Broccoli, Buttered Cornish New Potatoes

These further vegetables may be ordered if required. All vegetables are normally lightly cooked but can be well cooked if preferred. Most dishes can be prepared without sauces or garnish, or fish simply grilled.

TheNare