

DINING ROOM MARCH 2020



STARTERS

Wild bass ceviche, avocado, white ponzu	14.5
Heritage tomato salad burrata mousse, blood orange	10
Quail, bois boudran & watercress	13
Grilled asparagus, rye crumb, lovage sabayon	11.5

MAINS

Confit duck, grilled hispy cabbage, sautéed garlic potatoes	23
Cornish Cod, morels, wild garlic, peas & bacon	24
Roasted Roscoff onions, goats curd, hazelnuts & radicchio	18
Ribeye steak, grilled baby gem & blue cheese dressing	27

SIDES

Triple cooked chips	4	Bitter leaf salad	4
Mash potato	4	Cornish spring green	4

DESSERTS

Granny smith apple, ginger biscuit, rhubarb soup	7.5
Blood orange, chocolate cremeaux, Grand Marnier jelly, spicy pecan	9
Selection of sorbets	2ea
Cheese selection	12

If you have any dietary requirements, or require any details on allergens within our dishes, please ask one of the team.