



# DINNER MENU

## STARTERS

Heritage tomatoes with basil, shallots and pine nuts	9.00
Warm asparagus and samphire salad, herb vinaigrette	12.00
Grilled octopus, cucumber, radish and dill	12.00
Crab bisque, granary bread, tomato butter	10.00
Lamb and rosemary skewer, mint and lovage sauce	12.00

## MAINS

Grilled spring onions and baby gem, tahini, za'atar	18.00
Brown butter and sage gnudi, watercress and radish salad	19.00
Pan roast grey mullet, Cornish new, brown butter	19.00
Grilled swordfish, broad beans, rock samphire, tomato vinaigrette	25.00
Seared bavette steak, asparagus and French beans, salsa verde	22.00
Pork tenderloin, butter braised fennel, lemon and herbs	20.00

## SIDES

Dressed spring salad	Buttered greens	5.00
Minted Cornish new potatoes	Saute potatoes	each

Please speak to your server about allergens and dietary requirements. Due to a very small working kitchen and everything being made on site we are unable to guarantee against trace allergens



# DESSERTS

Glazed lemon tart, raspberry and elderflower sorbet	10.00
Greek yogurt panna cotta, honey poached apricots	9.00
Sable Breton, strawberry mousse, dark chocolate crumble	9.50
Selection of homemade ice cream and sorbet	3.00
Selection of 4 regional cheeses, biscuits	15.00

*-Stoney cross, pasteurised cows milk, semi-hard, mould-ripened*

*-Old Winchester, pasteurised cows milk, hard, Gouda-style*

*-Isle of white soft, pasteurised cows milk, Brie style*

*-Ewe-blu-ty, Rich Ewes pasteurised milk, firm blue*

## AFTER DINNER DRINKS

Espresso Martini	11.50
Liqueur Coffee	7.50
Irish, French, Calypso, Baileys, Caribbean	
Krohn Ambassador Ruby Port	125ml 6.00
Toro de Piedra Late Harvest Sauvignon Blanc	75ml 6.00
Baileys	50ml 4.50

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