



Dinner On Us

To Start

Cornish Mussels

White Wine and Garlic served with Fresh Bread *GFO*

Fig and Proscuitto

Whipped Goats Cheese, Candied Walnuts *GF, N, VO*

Seasonal Soup

served with fresh Sourdough *GFO*

To Follow

Pan Roasted Chicken Supreme

Wild Mushroom
Tagliatelle, White
Wine Taragon Sauce

Thai Green Vegetable Curry

Peppers, Aubergine,
Courgette, Broccoli,
Bamboo Shoots,
Jasmine Rice *GF, VG*

Fish and Chips

Fillet of Cornish Haddock,
Triple Cooked Chips,
Mushy Peas,
Tartare Sauce

Grilled Local Fish of the Day

Served with Lemon
Hollandaise and a
choice of side



To Finish

Lime and Chilli Pineapple Carpaccio
Ginger Sorbet *VG*

Lemon and Ginger Steamed
Sponge Pudding
Vanilla Seed Custard *V*

Vanilla Crème Brûlée
Warm Chocolate Chip Cookie *V*

Enjoy dinner on us with a £35 per person allowance. If you choose to dine from the à la carte menu, any additional charges will apply.