



Dinner On Us

To Start

Cornish Mussels

White Wine and Garlic served
with Fresh Bread *GFO*

Figs and Prosciutto

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.