



Thursday 14th February 3 courses £25 / 2 courses £20



TO START

Seared Cornish scallops, apple, celeriac puree, calvados jus (GF)

Slow braised crispy ham hock terrine, pickled wild mushrooms, celeriac remoulade

Grilled local goats cheese, sunblushed tomato and pumpkin seed salad (V) (GF)

Staffords Gin and beetroot cured salmon, verdejo jelly, parmesan, crostini, micro basil



FOR MAINS

Trevarthan Farm 8oz rump steak, star anise infused carrot puree, homemade chunky chips, winter greens, red wine & port jus (GF)

Confit Gressingham duck leg, braised potato fondant, marjoram marinated chargrilled courgettes, fine beans, parsnip puree, parsnip crisps (GF)

Local fillet of hake, smoked haddock & prawn chowder, lemon, parsley, pea shoots

Wild mushroom and spinach risotto, truffle oil, roasted pinenuts (VE) (GF)



TO FINISH

Trio of desserts

Chocolate fondant, glazed lemon tart, strawberry mille-feuille

Westcountry Cornish cheeseboard, cider chutney, grapes, crackers

