



SUMMER  
DINNER MENU

2 COURSES £23.95 P.P CHOOSE  
A STARTER AND MAIN OR A  
MAIN AND DESSERT

3 COURSES £26.95 P.P CHOOSE  
ONE FROM EACH SECTION

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A Celebration of the finest ingredients, sourced locally from the bountiful lands and pristine seas of Cornwall. Each dish is carefully crafted to highlight the vibrant Flavours of the season, prepared to perfection for your enjoyment, some dishes may carry a supplement, as indicated.

# STARTERS

CHOOSE ANY ONE

## SOUP OF THE DAY

Freshly made with seasonal ingredients served with  
crusty garlic bread.

## SUMMER BREEZE SALAD (V)(GFOA)

Fresh seasonal greens & fruits, Feta cheese in honey mustard smokey barbeque dressing  
served with crusty garlic bread.

## FOUR CHEESE RAVIOLI (V)

Orange butter sauce served with garlic bread

## HONEY SIRACHA CHICKEN

Served with crispy noodles topped with sour cream

# MAINS

CHOOSE ANY ONE

SERVED WITH COMPLIMENTARY SIDES  
CHOOSE FROM GARLIC BREAD OR CHIPS

## TAGLIATELLE FUNGHI (GF/VGOA)

In creamy mushroom sauce

## GUINNESS BATTERED FISH AND CHIPS

With mushy peas, Tartare & Chips

(V) VEGETARIAN (VG) VEGAN (N) CONTAINS NUTS (GF) GLUTEN FREE (GFOA) GLUTEN FREE OPTION  
AVAILABLE PLEASE INFORM YOUR SERVER BEFORE ORDERING IF YOU OR ANYONE IN YOUR DINING  
PARTY HAS ANY KNOWN FOOD ALLERGIES OR INTOLERANCE. A DISCRETIONARY 10% SERVICE CHARGE IS  
LEVIED ON THE TOTAL BILL ALL PRICES ARE INCLUSIVE OF VAT.

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SOURDOUGH CRUMBED FISH, TOPPED  
WITH MUSHROOMS N' CHEESE

Served with roasted baby potatoes and buttered carrots & green peas

ASIAN BOWL

CHOOSE FROM - VEGETABLE / CHICKEN / PRAWN

Tossed with exotic vegetables in a sweet spicy tangy sauce served with sticky rice

SAFFRON RISSOTO WITH GRILLED  
PRAWNS

Juicy prawns marinated with aromatic Indian spices infused with creamy saffron Flavour arborio rice

DESSERTS

CHOOSE ANY ONE

PASSION FRUIT CHEESECAKE

Creamy tangy dessert infused with tropical passion fruit, set on a buttery biscuit base

TWO SCOOPS OF HOUSE - MADE  
ARTISAN ICE CREAM  
(CONTAINS EGGS)

Choose from Madagascan Vanilla, Belgian Chocolate, Salted Caramel or Coconut & Mango  
(Add a 25ml. shot of Bailey's Kahlua or Cointreau to your ice cream for an Additional £ 4.95 )

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# GOURMETS OPTIONS

AVAILABLE WITH SURCHARGE AS STATED

## MAINS

CORNISH RIBYE STEAK (GF) + £ 1 1 . 9 5  
Chips, Mushroom, Cherry Tomatoes & Peppercorn Sauce

BRAISED CORNISH LAMB SHANK + £ 1 1 . 9 5  
Mashed potatoes, Thyme & Red Wine JUS and exotic vegetables

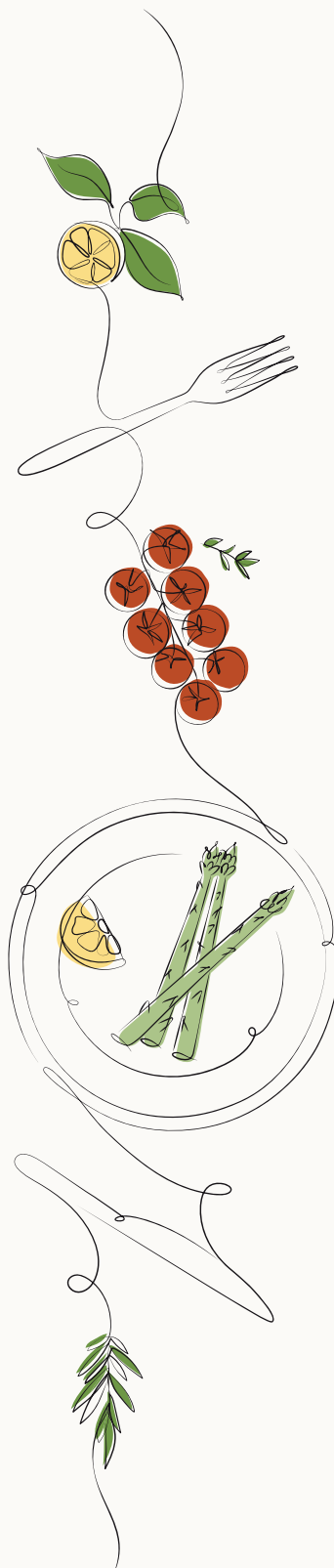
FRESH FISH OF THE DAY + £ 6 . 9 5  
(Please ask the server)

FRESH CRAB LINGUINE (GFOA) + £ 6 . 9 5

## DESSERTS

CHOCOLATE DOME (SIGNATURE) + £ 4 . 9 5  
55% Belgian chocolate dome, Vanilla foam, salted caramel ice cream, drizzled with salted caramel sauce

CORNISH CHEESE PLATTER + £ 4 . 9 5  
Selection of three local cheeses with Accompaniments



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