

THE ART OF HOSPITALITY



EVENING MENU

A Celebration of the finest ingredients, sourced locally from the bountiful lands and pristine seas of Cornwall. Each dish is carefully crafted by our Chefs to highlight the vibrant flavors of the season.



2 COURSES £24.95 P.P

CHOOSE A STARTER, A MAIN AND A SIDE OR A
MAIN, A SIDE AND A DESSERT

3 COURSES £26.95 P.P

CHOOSE ONE FROM EACH SECTION

A GOURMET SELECTION IS AVAILABLE
AT A SUPPLEMENT

STARTERS

CHOOSE ANY ONE

SOUP OF THE DAY (VG OPTION)

Freshly made with seasonal ingredients served with crusty garlic bread.
(Please check with your server)

FRESH CRAB & SWEET CORN SOUP

Served with garlic bread -
(SU-W)(CE-G)(MO)

SUMMER BREEZE SALAD (V)(GA)

Fresh seasonal greens & fruits, feta cheese in Honey mustard smoky barbeque dressing served with
crusty garlic bread -
(M)(E)(SU-W)

FOUR CHEESE RAVIOLI (V)

Orange butter sauce served with garlic
(M)(CE-G)(E)

HONEY SIRACHA CHICKEN

Served with crispy noodles topped with sour cream
(S)(CE-G)(E)(SE)

GOURMET OPTION

AVAILABLE WITH SUPPLEMENT AS STATED

CRAB SALAD ON WELSH RAREBIT

+ £3.95

Classic Welsh rarebit topped with lime scented crab meat salad & sour cream - Add
an extra dollop of crab salad at £4.95
(CE-G)(E)(CR)(M)

PLEASE INFORM OUR ASSOCIATES IF YOU ARE ALLERGIC TO ANY FOOD INGREDIENTS.

LIST OF ALLERGENS:

(V) VEGETARIAN (VG) VEGAN (N) NUTS (C) CELERY (CE - G) CEREALS - GLUTEN - (CR) CRUSTACEANS

(E) EGGS (F) FISH (L) LUPIN (M) MILK (MO) MOLLUSCS (MU) MUSTARD (P) PEANUTS (SE) SESAME SEEDS (S) SOYA (SU-W) WINE-SULPHUR

DIOXIDE - (B) BEER (N) NUTS GLUTEN AWARE (GA)

WE LEVY A 10% SERVICE CHARGE. ALL PRICES ARE IN GBP AND INCLUSIVE OF UK VAT. WE ARE NOT ABLE TO GUARANTEE THE ABSENCE OF
ALLERGENS IN OUR FOOD, OUR KITCHEN HANDLES A RANGE OF ALLERGENS. PLEASE SPEAK TO STAFF IF YOU HAVE AN ALLERGY,
INTOLERANCE, OR COELIAC DISEASE

MAINS

CHOOSE ANY ONE

TAGLIATELLE FUNGHI

In creamy mushroom sauce
(CE-G)(M)-

GUINNESS BATTERED FISH AND CHIPS

With mushy peas, Tartare & Chips
(SU-W)(CE-G)(F)(MU)

SOURDOUGH CRUMBED FISH, TOPPED WITH MUSHROOMS N' CHEESE

Served with roasted baby potatoes and buttered carrots & green peas
(CE-G)(F)(M)

ASIAN BOWL CHOOSE FROM - VEGETABLE / CHICKEN / PRAWN

Tossed with exotic vegetables in a sweet spicy tangy sauce served with sticky rice
(SU-W)(SE)(CR)(E)

SAFFRON RISSOTO WITH GRILLED PRAWNS

Juicy prawns marinated with aromatic Asian spices infused with creamy saffron flavour arborio rice
(CR)(C)(SU-W)(M)

SIDES

CHOOSE FROM GARLIC BREAD, ROAST POTATOES AND GRILLED
VEGETABLES

(PLEASE CHECK WITH YOUR SERVER)

GOURMET OPTION

AVAILABLE WITH SUPPLEMENT AS STATED

CRAB LINGUINE (GA)

Crab, Cacio e pepe, served with garlic bread
(CE-G)(M)(CR)

+ £ 4 . 9 5

FISH OF THE DAY (GA)

Please ask your server about the selection of this day & allergens (F)

+ £ 7 . 9 5

BRAISED LAMB SHANK

Mashed potatoes, Thyme & Red Wine JUS and exotic vegetables
(M)(C)(CE-G)(SU-W)

+ £ 1 1 . 9 5

RIBYE STEAK (GA)

Chips, Mushroom, Cherry Tomatoes & Peppercorn Sauce
(M)(SU-W)

+ £ 1 1 . 9 5

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DESSERTS

CHOOSE ANY ONE

PASSION FRUIT CHEESECAKE

Creamy tangy dessert infused with tropical passion fruit, set on a buttery biscuit base
(M)(CE-G)(E)

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

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)

GOURMET OPTION

AVAILABLE WITH SUPPLEMENT AS STATED

CORNISH CHEESE PLATTER

+ £ 3 . 9 5

Selection of three local cheeses with Accompaniments
(M)

CHOCOLATE DOME (SIGNATURE)

+ £ 4 . 9 5

55% Belgian chocolate dome, Vanilla foam, salted caramel ice cream,
drizzled with salted caramel sauce
(E)(M)

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