

West Country Rump of Lamb

redcurrant jus

Bistro Menu

Starters Classic French Onion Soup herb roasted croutons	£4.95
Pan Seared Cornish Scallops Black pudding, celeriac puree & pancetta	£7.95
Tomato & Red Onion Bruschetta with Parma Ham Crisp Dressed salad & Shaved Parmesan	£5.95
Stuffed Field Mushrooms herbs & blue cheese topped with bread crumbs Set on a rocket salad	£6.95
Spinach & Blue Cheese Soufflé Pea shoots & truffle oil	£6.95
Potted Duck Rillettes Plum chutney & toasted ciabatta	£7.95
Mains 100z Cornish Rib Eye Steak served with Potato Croquette fine green beans & wild mushroom sauce Peppercorn sauce £2.00 Blue Cheese £2.00 Garlic Butter £2.00	£18.95
Pan Roasted Chicken Supreme Olive oil & thyme, served with crushed new potatoes, wilted Savoy cabbage, white wine & tarragon sauce	£14.95
Seafood Tagliatelle Smoked salmon, Cornish scallops, mussels bound in a Garlic and white wine cream sauce	£13.95

Seasoned with garlic & rosemary, served with creamy dauphinoise potatoes, roasted tomatoes & wilted spinach finished with a red wine &

£17.95

Roasted Cornish Hake Fillet

£15.95

Garlic & thyme roasted potatoes, pancetta, leek & pea medley & topped With a white wine sauce

Wild Mushroom Risotto

£12.95

Parmesan shavings & pea shoots

Duck A L'Orange

£16.95

Potato fondant, petit pois la francais

Desserts

Steamed Jam sponge

Individually steamed in its own kilner jar, served With a jug of vanilla custard

Glazed Pink Grapefruit Tart

With Cornish clotted cream

Tropical Fruit Pavlova

passion fruit & Madagascan vanilla cream

Chocolate & Salted Caramel Fondant

Baked rich chocolate sponge with a soft salted Caramel center