



## Dinner Menu - Sample

Special Aperitif Cocktail – Negroni Spumante - £13  
*Campari, Martini Rosso, Prosecco*

### For the Table

**Cornish Charcuterie** 12

**Kalamata Olives** 4

### Starters

**Warm Crab Tart** 18

*Salad*

**Tregothnan Estate Venison Tortellini** 18

*Red Pepper & Tomato*

**Burrata (v)** 16

*Confit Datterini Tomatoes, Pear*

**Wild Game Terrine** 18

*Spiced Pear & Plum Chutney*

### Mains

**Roasted Cornish Cod** 30

*Baby Vegetables, Lobster Sauce*

**Smoked Aubergine (v)** 28

*Ratatouille, Ricotta, Artichokes*

**Braised Beef Shin** 30

*Confit Onions, Black Trompettes & Salsify*

**Guinea Fowl** 30

*Parmesan Gnocchi, Beetroot, Mushrooms*

### Desserts

**Pear & Almond Tart** 12

*Vanilla Ice Cream*

**Michel Cluizel 72% Kayambe Chocolate** 12

*Cherries, Pistachio Ice Cream*

**Rice Pudding Souffle** 14

*Prune & Armagnac Ice Cream*

**Local Cheeses** 15

*Plum Chutney & Crackers*

A discretionary service charge of 10% is added to all food & beverage bills.  
Due to market availability, some ingredients may be subject to change.  
Please advise us of any dietary requirements, allergens, or food intolerance.