

Sample

Salad of Vine Tomatoes

Buffalo Mozzarella, Parma Ham, Basil, Olive Oil

Local Smoked Mackerel

Cornish New Potatoes, Scallions, Mayonnaise, Baby Capers,

Garden Pea and Pancetta Risotto

Organic Carrot Soup

Coriander Cream, Toasted Cashew Nuts

Thurlestone Lobster and King Prawn Cocktail

Herb Crème Fraiche

£5.50 supplement

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Apple Sorbet

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Pan Fried Fillet of Sea Trout

Potato Cake, Baby Leaf Spinach, Saffron Fish Cream

Wild Mushroom Ravioli

Devon Blue Cheese, Walnuts

Roast Saddle of Penhalvean Farm Lamb

Carved Pink, Pesto Mash, Creamed Leeks, Black Olive and Tomato Vinaigrette

Poached Breast of Corn-Fed Guinea Fowl

Wild Mushroom Ravioli, Smoked Bacon, Organic Watercress

Dartmouth Smoked Salmon

Granary Toast, Asparagus, Soft Poached Hens Eggs

(Light Option)

Char-Grilled Prime West Country Fillet Steak

Brandy, Mushrooms, Black Pepper Cream

£7.50 supplement

Today's seasonal vegetables:

Helston Farm Asparagus ~ Butternut Squash

All our main courses are served as a complete dish, however should you require any supplementary vegetables please inform your Chef-de-Rang when ordering.

*For guests who prefer a simple menu,
please discuss your requirements with our Restaurant Manager.*

Orange Panna Cotta
Chocolate Ice Cream, Toasted Almonds

Sticky Toffee Pudding
Vanilla Ice Cream, Caramel Sauce

Vanilla Raspberry Tart
Devonshire Clotted Cream, Melba Sauce

Ice Creams
Vanilla ~ Honeycomb

Sorbets
Passion Fruit ~ Pear

**Ice Creams and Sorbets are served in a
Brandy Snap Basket with Seasonal Berries**

West Country Cheeseboard
A selection of Finest Cheeses aged to their full flavour
Please see overleaf for cheese selection.

Dessert Wines
Domaine de Loupiac, Bordeaux: £6.40 per 125 ml glass
Noble Taminga, Australia: £8.10 per 125 ml glass
Banyuls, Southern France: £9.65 per 125 ml glass

These Dessert Wines are also available by the Bottle.

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Cafetiere of Coffee or Decaffeinated Coffee
served in the Lounge

£35.00 per person inclusive of VAT

To complement tonight's menu we recommend the following wines: -

For those of you who prefer a light red wine may we suggest the

Latour Pinot Noir, France (Bin 1201)

Or for a heavier red wine an ideal choice is the

Ribera del Duero, Spain (Bin 1402)

A well-matched White Wine for tonight's menu is the

Thomas Mitchell Marsanne, Australia (Bin 801)

**Our Wine Waiter will be more than happy to advise you on
these wines or indeed any
other wine in our list.**