

EVENING MENU 2022

...While you browse

Salt and Pepper Smoked Almonds (vn) £4

Olives, Bread, Olive Oil, and Fig Balsamic Vinegar (vn) £7.50

Starters

Soup of the Day served with Crusty Bread (vn) £8

Grilled Feta with Honey, Lavender, and Thyme, served with Sourdough Bread (v) £9

Fricassee of Wild Mushrooms on Toast (v) £9

Prosciutto, Mozzarella, Sun Blushed Tomatoes, and Rocket Salad, with Parmesan Shavings (g/f) £9

Rose Harissa Basted Baked Camembert with Apricot and Toasted Pine Nuts. Farmhouse Bread (v) £10.50

Mains

Mediterranean Seafood Stew. Monkfish, Prawns, and Mussels cooked in a Citrus Tomato Sauce with Potato and Garden Herbs (g/f) £18

Mounts Bay Mussels Steamed in Cider with Leek, Saffron, and Clotted Cream. Crusty Bread £17

Chicken Cacciatore served with Parmesan Mash, and Sautéed Kale (g/f) £17

Butternut Squash, Courgette, and Chickpea Tagine with Lemon, Raisin, and Oregano Cous Cous (vn) £15

Smoked Bacon & Mushroom Tagliatelle Carbonara £15

Mushroom Tagliatelle Arrabiata (v) £14

Truffle, Rocket & Parmesan Risotto (v) (g/f) £14

Rosemary Roast Chicken & Chorizo Risotto (g/f) £15

Desserts

Bolenna Mess - Chantilly Cream, Fresh Berries, Coulis, and Meringue. (g/f) £9

Chocolate Mess – Brownie Pieces, Chocolate Sauce, Crushed Flake, Chantilly Cream, and Meringue (g/f) £9

Lemon & Lavender Posset, Raspberry Compôte, and Shortbread £9

Warm Chocolate Chip Brownie, Vanilla Bean Ice Cream, Berry Syrup (g/f) £9

Peanut Butter Cheesecake, Ginger Biscuit Base, and Pistachio Crumb £9

Vegan Dessert £9

Cornish Cheese Board. £11.....add a Glass of Port or Calvados £4