

St. Valentine's Day

Complimentary glass of bubbles on arrival

Ganapes

Taste of the sea: Porthilly oyster, shallot vinaigrette, Tabasco, lemon	5 ea
Taste of the land: Sticky Korean pork belly bites, apple gel, crackling	5 ea
Coombeshead sourdough, marmite butter, oil, olives	10.5

Starters

Roscoff onion tarte tatin, burnt shallot puree, pickled red onion, whipped goats cheese	11.5
Butterflied Cornish mackerel, smoked yoghurt, rose harissa, salsa verde	12.5
Confit duck leg bon bons, hoisin plum ketchup, crispy skin, pickled shallot	14

Mains

Cornish roasted cod, warm tartare, braised kale, parmentier potatoes	27
10oz ribeye steak, chimichurri, fondant potatoes, Malbec jus, pickled chilli pepper	36
Risotto primavera, courgette, asparagus, pea puree, crispy sage, parmesan	20

Dessert

Chocolate fondant, crème fraiche ice cream	10.5
Sticky toffee pudding, butterscotch sauce, date puree, vanilla ice cream	10

Cheeseboard

Applewood smoked cheddar, Cornish Blue, Cornish brie, crackers, frozen grapes, celery, apple, pickled cucumber, chutney, jelly	15
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Please be aware our food may contain allergens. Although every care is taken to prevent cross contamination, we cannot guarantee that any food is allergen free. If you have any allergies or intolerances please inform a member of the hospitality staff.
A discretionary service charge of 12.5% will be added to your bill.