

# DINNER MENU



## STARTERS

### SOUP OF THE DAY (Ve)

*Homemade bread & whipped butter*

### MUSHROOM PARFAIT (V) (GF Option)

*Sweet & sour shallots - sourdough - PX sherry vinegar*

### WILD ISLAND HERBS (V) (GF Option)

*Island foraged wild herb gnocchi - peas - new season asparagus - ricotta & almonds*

### SMOKED DUCK (N) (GF) (L)

*Roast cashew - watermelon - soy & chilli*

### SCILLONIAN LOBSTER (S)

*Ravioli - lemongrass & ginger bisque - finger lime*

## MAINS

### CORNISH NEWLYN HAKE (GF)

*Parmesan & herb crusted line caught fillet - minted pea purée - parmentier potato - salsa verde*

### CORN FED CHICKEN

*Roast breast - sweetcorn - leeks - truffle mac & cheese*

### 45 DAY DRY AGED CORNISH RIB EYE (GF)

*Skinny fries - roasted mushroom - confit plum tomato - bone marrow & truffle hollandaise*

### CELERIAC (Ve) (GF)

*Confit - purée - pearl barley - crispy enoki - celeriac jus*

### HALF SCILLONIAN LOBSTER (S)

*Served with Thermidor or garlic butter - Cornish new potatoes or fries - herby leaf salad*

## SIDE DISHES

### TRIPLE COOKED CHIPS (GF) (L option)

*Roasted garlic aioli & salsa brava*

### ST. MARTIN'S NEW POTATOES (L option)

*Herb & garlic butter*

### HERBY SALAD LEAF (GF) (L)

*Honey & balsamic dressing*

### SEASONAL GREENS (L option)

*Herb & garlic butter*

### ONION RINGS (GF) (L)

### SKINNY FRIES (GF) (L)

Please inform a member of our team if you have any food allergies or dietary requirements when placing your order. (GF) Gluten free (S) Shellfish (P) Pork (V) Vegetarian (L) Lactose free (N) Nuts (G) Game (Ve) Vegan

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WE CREATE... EXPERIENCES