



## Starters

**MUSHROOMS & BACON** *in a creamy garlic sauce*  
**SALMON PÂTÉ** *with toast & pickled cucumber*  
**HOMEMADE SOUP (V)** *served with a crusty roll*



## Mains

*All mains are served with seasonal vegetables and  
Cornish buttered new potatoes*

**BRAISED STEAK** *in a rich wine & mushroom chasseur*  
**LOCAL HAKE FILLET** *in a Provençale sauce*  
**SQUASH RISOTTO (V/VE)** *with optional wensleydale*



## Desserts

**STICKY TOFFEE PUDDING** *with clotted cream*  
**CHOCOLATE TORTE** *with chocolate sauce*  
**FRESH FRUIT SALAD** *with Cornish ice cream*



*Tea & Coffee*



## Starters

**HAM HOCK TERRINE** *with a side of piccalilli*  
**BREADED BRIE (V)** *with homemade pickles*  
**HOMEMADE SOUP (V)** *served with a crusty roll*



## Mains

*All mains are served with seasonal vegetables and  
Cornish buttered new potatoes*

**CHICKEN BREAST** *in a leek and bacon sauce*  
**SALMON FILLET** *served with a watercress sauce*  
**BAKED AUBERGINE (V/VE)** *in a Provençal sauce with optional feta*



## Desserts

**PANNA COTTA** *with fresh berries*  
**PROFITEROLES** *with chocolate sauce*  
**APPLE & CINNAMON PIE** *with homemade custard*



Tea & Coffee