

Autumn Dinner Menu

Appetisers

Bloody Mary sorbet 5 Vg MC GLUTEN/EGGS/NUTS/PEANUTS/SOYA
Olives 5 Vg
Smoked almonds 6vg N NUTS/ MC
CELERY/GLUTEN/WHEAT/MILK/MUSTARD/NUTS/PEANUTS/SOYA
Sourdough/butter V GLUTEN/MILK

Small plates

Mussels / Thai broth / Lime 14/ 22 MOLLUSC/GLUTEN/SULPHATE
Mushrooms / sourdough / blue cheese / crispy onion 11 V Vg or
CELERY/GLUTEN/MILK/MUSTARD/SULPHATE
Scallops / miso butter / lemon 14 (3 scallops) 22 (5 scallops) MILK/MOLLUSC/SOY
Baked "boy laity" Cornish camembert / rosemary garlic / sea salt honey 12 V
GLUTEN/MILK MC SOYA/WHEAT
Soup / stonies sourdough 9 Vg GLUTEN/ DAILY CHANGING PLEASE CHECK
Ham / chicken / duck / pickled grapes / date 10 SULPHATE

Mains

Breast of chicken / chorizo Parmesan risotto CELERY/GLUTEN/MILK/SULPHATE
Whole sole / Chard / Seaweed butter 28 FISH/MILK
Sticky soy and sesame cauliflower / rice noodles / spring onions 20 Vg
CELERY/MUSTARD/SEASAME/SOY/GLUTEN
Creedy carver duck / cabbage / cherry 27 CELERY/MILK/SULPHATE
Local catch / direct from Cornish markets POA FISH/ DAILY CHANGING
Beetroot goats cheese gnocchi / spinach / pesto cream / walnuts 22 V N
GLUTEN/MILK/NUTS MC EGG/NUTS/CRUSTACEANS/FISH/CELERY/SULPHATE
Fish n' chips / battered or grilled / triple cooked chips / peas / lemon / tartare
19 GLUTEN/EGG/FISH/MUSTARD/SULPHATE
Fillet steak (200g) triple cooked chips / baked blue cheese Roscoff onion / bearnaise
/ rocket 32 GLUTEN/EGG/MILK/SULPHATE
Sauces Peppercorn 5 CELERY/MILK/SULPHATE / Blue cheese
5 CELERY/MILK/SULPHATE

Land and sea

Fillet steak (200g) ½ shell scallop / crevettes / chips / bearnaise / rocket
40 GLUTEN/CRUSTACEAN/EGG/MILK/MOLLUSC/SULPHATE

Side dishes

Autum greens 6 V MILK
New potatoes / lemon / sea salt butter 5 V MILK
Chard / seaweed butter 6 V MILK
Garden salad 5 Vg SULPHATE
Triple cooked chips 5 Vg MC GLUTEN
Posh chips / truffle mustard / Italian hard cheese 6 V MILK/MUSTARD MC GLUTEN
Onion rings 5 Vg GLUTEN/SULPHATE

AUTUMN WATER EDGE DESSERTS

Sticky toffee and apple pudding/ salted caramel sauce/ apple puree/ vanilla ice cream
GLUTEN/EGGS/MILK/NUTS/SOYA/ MC PEANUTS

Vanilla panna cotta / Blackberries / Puff pastry crisp 9 **VG (GLUTEN IN THE PUFF PASTRY ONLY)**

Black Forest Sunda 10 V N **GLUTEN/EGGS/MILK/NUTS/SOYA**

chef's dessert of the day 9 **DAILY CHANGING, PLEASE CHECK**

Ice cream & Sorbet –

Vanilla **VG/SOYA/MC NUTS/PEANUTS**

Chocolate / strawberry / Thunder & Lightning / White chocolate and raspberry **MILK/SOYA/ DC/MC
GLUTEN/EGGS/NUTS/PEANUTS**

TWO SCOOPS 6 THREE SCOOPS 8

Cheeses / biscuits / grapes / chutney V THREE CHEESES 6 FIVE CHEESES 16 **GLUTEN/ BARLEY/OATS/
RYE/EGG/MILK/SULPHUR DIOXIDE/ MC NUTS, PEANUTS, SESAME SEEDS**

AFTERNOON TEA 22pp SWEETS

Black forest muffin / cherry jam / white chocolate V **GLUTEN/WHEAT/EGGS/MILK/SOYA/MC OATS**

Treacle and apple tart / apple puree **GLUTEN/EGGS/MILK/SOYA**

Vanilla panna cotta / blackberries VG

Macaron / Chocolate V N **EGGS/MILK/NUTS/SOYA/MC CELERY/ GLUTEN/PEANUTS/ SESAME**

Homemade scones / strawberry jam / clotted cream V **GLUTEN/EGGS/MILK**

SAVOURIES FINGERS

SMOKED SALMON / LEMON DILL CREAM CHEESE **GLUTEN/ FISH /MILK /SOYA**

CORONATION CHICKEN **GLUTEN EGG MUSTARD SOYA**

MATURE CHEDDAR/ CUCUMBER/ TOMATO CHUTNEY V **GLUTEN/ MILK/ MUSTARD/ SOYA**

VEGAN / GLUTEN FREE AFTERNOON TEA is AVAILABLE. 24 HOURS' NOTICE REQUIRE