

TWIXMAS PRIX FIXE

27th – 31st December

£22 for 2 courses

£28 for 3 courses

(sample menu)

SERVED FROM 12 NOON EVERY DAY

Baba ganoush, Cornish feta, black olives & focaccia crisp V
(VG/GF options available)

Smoked mackerel pate, pickled beetroot & toasted ciabatta
(GF option available)

Fried Cornish brie, cranberry & blood orange puree V

Roasted tomato & gremolata soup, warm bread rolls & butter V
(VG/GF options available)

Hoisin Cornish beef bao buns, cucumber salad & sesame noodles

Keralan fish curry, basmati rice, poppadum & mango chutney GF

Lanhydrock venison chilli nachos, lime sour cream, aged cheddar & avocado GF

Truffled spinach & mushroom pie, sauce soubise & cavolo nero VG

Classic caramelised lemon tart, Cornish clotted cream & cranberry compote

Chocolate panna cotta, raspberries & chocolate sauce VG/GF

Duchy crab apple fool, toasted walnut dukkah & meringue GF

Miss Wenna brie, red currant chutney, celery, grapes & carta di musica

ALLERGIES / SPECIAL REQUESTS:

If you have any dietary requirements, food allergies or intolerances, please ask a supervisor who will gladly supply more information or extra options. We are dedicated to safely providing for your needs wherever possible. Please note however, that we cannot guarantee that our dishes are free from trace allergens.

V: Vegetarian VG: Vegan DF: Dairy free

Printed on 100% agricultural waste

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