

Vegetarian Tasting Menu

FRIDAY 2nd October 6PM

£60PP

BREAD

Rosemary & garlic focaccia

Whipped brown butter V

AMUSE BOUCHE

Heritage tomato

Tomato consommé, pickled cucumber V/GF

STARTER

Beetroot gnocchi

Salsa Verde, samphire, whipped Cornish Fiesta goats Feta V

ENTREMET

Courgette steak

Curried potato terrine, crispy onions, coriander velouté V

MAIN COURSE

Confit leeks

Braised shallot, straw potato, Cornish seaweed beurre blanc V/GF

PRE-DESSERT

Cornish yoghurt espuma

Blackberry, apple V

DESSERT

Chocolate Delice

Pistachio sponge, aerated chocolate, raspberry V

CHEESE

Curds & Croust Dame Davas

Pickled walnuts, celery, Duchy oat crackers GF/V

FOR MORE INFORMATION PLEASE ASK A MEMBER OF THE TEAM OR YOU CAN BOOK ONLINE

Please inform your server of any allergies or dietary requirements.