

Autumn & Winter



LUNCH MENU

STARTERS

CREAM OF PUMPKIN SOUP WITH CRISPY HOMEMADE CROUTONS AND ROASTED PUMPKIN SEEDS (V)	£ 4.25
LOCALLY CAUGHT SQUID DEEP FRIED IN CRISPY TEMPURA BATTER WITH SWEET CHILLI DIPPING SAUCE (DF)	£ 5.75
TRADITIONAL POTTED CRAB WITH LEMON BUTTER (SHF)	£ 5.75
PAN FRIED CHICKEN LIVERS WITH A WILD MUSHROOM RAGOUT (GF)	£ 6.25
FOWEY MUSSELS COOKED IN A CORIANDER, CHILLI, LIME & COCONUT BROTH (SHF/GF/DF)	£ 6.25
CORNISH ANTI-PASTI PLATE (LOCALLY PRODUCED AIR DRIED HAM & SALAMI, CHEESES AND CHARGRILLED VEGETABLES) - PLATTER FOR 2 TO SHARE	£13.95

MAIN COURSES

BAKED GNOCHI (ITALIAN POTATO DUMPLINGS) IN A CORNISH BLUE CHEESE AND MUSHROOM SAUCE (V)	£10.95
FILLET OF LOOE DAY-BOAT FISH ON A BED OF LIGHTLY SPICED BEANS & CHORIZO (GF/DF)	£12.95
LOCAL FISH & SEAFOOD IN A CREAMY DILL SAUCE TOPPED WITH SAFFRON MASH (SHF/GF)	£13.50
TRIO OF CORNISH PUDDINGS (PAN FRIED GROAT, HOGS & MIXED GAME PUDDINGS WITH SWEET POTATO BUBBLE & SQUEAK CAKES AND WARM APPLE & CIDER CHUTNEY (GF) (VEGETARIAN SAUSAGES ARE AVAILABLE AS A MEAT FREE ALTERNATIVE)	£11.95
MIXED GAME CASSEROLE WITH A CELERIAC & POTATO PUREE (GF)	£13.50

DESSERTS

PEAR AND ALMOND TART SERVED WITH CORNISH CLOTTED CREAM (V/N)	£ 5.50
INDIVIDUAL PLUM CRUMBLES WITH CRUNCHY PISTACHIO & OAT TOPPING AND RICH VANILLA BEAN ICE-CREAM (V/N)	£ 5.50
BLACKBERRY ETON MESS (V/GF)	£ 5.50
TRIO OF TRELEAVENS ICE CREAMS SERVED WITH HOMEMADE CLOTTED CREAM SHORTBREAD (V)	£ 5.95
CORNISH CHEESEBOARD WITH HOMEMADE OAT CAKES AND MEDJOOOL DATE & FIG COMPOTE (V)	£ 6.95

Autumn & Winter



EVENING MENU

MARINATED OLIVES AND A SELECTION OF HOMEMADE BREAD WITH CORNISH BUTTER WILL BE SERVED WITH OUR COMPLIMENTS ON ARRIVAL (HOMEMADE GLUTEN FREE BREAD IS ALSO AVAILABLE UPON REQUEST).

STARTERS

JOHN DORY CHOWDER WITH MUSSELS & CORNISH ORCHARDS CIDER (SHF)	£ 6.25
ROASTED PUMPKIN & CORNISH GOATS CHEESE TART WITH SPICED PEAR SALAD (V)	£ 5.95
LOCALLY CAUGHT SQUID DEEP FRIED IN A CRISPY BATTER SERVED WITH SWEET CHILLI DIPPING SAUCE (DF)	£ 5.75
FOWEY MUSSELS STEAMED IN A SAFFRON CREAM SAUCE (SHF)	£ 6.25
TEMPURA KING PRAWNS WITH A FRESH GINGER, CHILLI & SOY DIPPING SAUCE (SHF)	£ 6.95
WARM SALAD OF PIGEON BREAST WITH BACON, FIELD MUSHROOMS AND WALNUTS (GF/N)	£ 6.95

MAIN COURSES

BAKED WILD MUSHROOM & ARTICHOKE RISOTTO CAKES WITH A CORNISH BLUE CHEESE DIP (V/GF)	£13.95
FILLET OF LOOE DAY BOAT FISH ON A LIGHTLY SPICED BEAN, SHREDDED CURLY KALE & CHORIZO STEW (GF/DF)	£16.50
PAN FRIED SCALLOPS WITH SALSA VERDE ON A BED OF TAGLIATELLE NERO (RIBBON PASTA FLAVOURED WITH SQUID INK) (SHF)	£16.95
MEDALLIONS OF ROASTED MONKFISH ON A TRIO OF SPICED LENTILS (BLACK BELUGA, RED & GREEN LE PUY LENTILS) (GF/DF)	£16.50
FREE RANGE BREAST OF CHICKEN WITH WILD MUSHROOM & BACON STUFFING FRESH THYME AND MARSALA SAUCE (GF)	£14.95
LOIN OF WESTCOUNTRY PORK IN A CORNISH ORCHARDS PEAR CIDER AND CREAM SAUCE (GF)	£15.50
TRIO OF GAME (RABBIT, PHEASANT & VENISON) BRAISED IN CAMEL VALLEY RED WINE SAUCE WITH CELERIAC & POTATO PUREE	£16.95

ALL MAIN COURSES ARE SERVED WITH A SELECTION OF SEASONAL VEGETABLES AND POTATOES.



INDIVIDUAL CHOCOLATE POT SERVED WITH ALMOND & STEM GINGER BISCOTTI (V/N)	£ 5.50
PEAR & ALMOND TART SERVED WITH CORNISH CLOTTED CREAM (V/N)	£ 5.50
TRIO OF TRELEAVENS ICE-CREAMS SERVED WITH HOMEMADE CLOTTED CREAM SHORTBREAD (V)	£ 5.95
BLACKBERRY ETON MESS (V/GF)	£ 5.50
CORNISH CHEESEBOARD WITH HOMEMADE OAT CAKES & MEDJOOOL DATE AND FIG COMPOTE (V)	£ 6.95

IF YOU FIND YOU'RE TOO FULL TO SAMPLE ONE OF OUR DELICIOUS HOMEMADE DESSERTS RIGHT NOW, WE CAN BOX ONE UP FOR YOU TO TAKE AWAY AND ENJOY LATER.

Christmas '08

FESTIVE MENU FOR DECEMBER

AVAILABLE FOR LUNCH OR DINNER BETWEEN MONDAY 1ST & TUESDAY 23RD DECEMBER,
BY ADVANCE BOOKING. 2 COURSES £20.95 3 COURSES £24.95



STARTERS

LIGHTLY SPICED CREAM OF PARSNIP SOUP WITH HAND FRIED PARSNIP CRISPS (V/GF)

BAKED FRESH FIG STUFFED WITH CORNISH BLUE CHEESE SERVED ON A CHESTNUT POLENTA CAKE (V/N)

SMOKED SALMON & KING PRAWN GALETTE WITH CUCUMBER PAPPADALLE (SHF)

PAN FRIED SCALLOPS WRAPPED IN CORNISH COPPA (AIR DRIED HAM) WITH TRELEAVENS PEAR AND CALVADOS SORBET (DF/SHF/GF)

CHICKEN LIVER AND BRANDY PARFAIT WITH APPLE & SAFFRON CHUTNEY (GF)

ALL STARTERS ARE SERVED WITH A SELECTION OF HOMEMADE BREAD & CORNISH BUTTER.
HOMEMADE GLUTEN FREE BREAD IS AVAILABLE ON REQUEST.

MAIN COURSES

FILLET OF CORNISH PLAICE STUFFED WITH KING PRAWNS IN A TOMATO AND MASCAPONE CREAM SAUCE (GF)

INDIVIDUAL MONKFISH EN CROUTE WITH CHESTNUT MUSHROOM STUFFING AND PORCINI SAUCE

ROAST FILLET OF SALMON WITH A CORNISH CRAB CRUST, CRACKED BLACK PEPPER, LEMON AND CAPER BUTTER SAUCE (SHF)

CRANBERRY STUFFED BREAST OF CHICKEN WRAPPED IN WESTCOUNTRY STREAKY BACON WITH A PORT WINE JUS (GF/DF)

LOIN OF PORK IN A CORNISH ORCHARDS PEAR CIDER SAUCE WITH STAR ANISE STUDDERED CARAMELISED PEAR (GF)

ROAST BUTTERNUT SQUASH STUFFED WITH A CHAMPAGNE, CHESTNUT & MUSHROOM RISOTTO (V/GF)

ALL MAIN COURSES ARE SERVED WITH A SELECTION OF THE FOLLOWING SEASONALLY PREPARED VEGETABLES: CELERIAC PUREE WITH TOASTED PINE NUTS; BRAISED RED CABBAGE WITH CORNISH CIDER & APPLES; CARAMELISED CARROTS & ROASTED PARSNIPS; STEAMED BRUSSELS SPROUTS WITH CHESTNUT BUTTER; WILD MUSHROOM RISOTTO STUFFED BAKED RED ONIONS; AND ROSEMARY & CORNISH SEA SALT OR GOOSE FAT ROASTED POTATOES.

DESSERTS

HOMEMADE INDIVIDUAL CHRISTMAS PUDDING SERVED WITH BRANDY BUTTER AND CORNISH CLOTTED CREAM (N)

CRANBERRY AND WHITE CHOCOLATE CHEESECAKE

CHOCOLATE AMARETTO MOUSSE SERVED WITH ALMOND & STEM GINGER BISCOTTI (N)

POACHED PEARS WITH MULLED WINE & WALNUT CROQUANT (CRUNCHY PRALINE) (GF/DF)

SELECTION OF LOCAL CHEESES WITH HOMEMADE OATCAKES

COFFEE

COFFEE SERVED WITH HOMEMADE FLORENTINES

Christmas Day

£50 PER PERSON - BY ADVANCE BOOKING

GLASS OF CHAMPAGNE

SERVED WITH CORNISH SEA-SALT ROASTED SEASONAL NUTS ON ARRIVAL

TO START

SPICED BRAMBLEY, PARSNIP & CHESTNUT SOUP WITH PARSNIP CRISPS (GF/N)

ROASTED FRESH FIG & CORNISH CAMEMBERT FILO TART WITH RED ONION MARMALADE (V)

KING PRAWN & FRESH MANGO SALAD WITH VERMICELLI NOODLES & A CORIANDER & CHILLI DRESSING (DF/GF/SHF)

TRADITIONAL POTTED CORNISH CRAB IN LEMON BUTTER (SHF)

WESTCOUNTRY PORK & PISTACHIO NUT TERRINE (N)

ALL STARTERS ARE ACCOMPANIED WITH A CHOICE OF WARM HOMEMADE ROLLS

TRELEAVENS CRANBERRY & ORANGE SORBET

MAIN COURSES

ROAST CROWN OF TURKEY WITH TRADITIONAL TRIMMINGS (DF)

INDIVIDUAL PRIME FILLET OF CORNISH BEEF WELLINGTON

MONKFISH TAIL WRAPPED IN CORNISH COPPA (AIR DRIED HAM) WITH A ROASTED RED PEPPER SAUCE (DF)

BAKED CORNISH SEA BASS FILLETS LAYERED WITH KING PRAWNS IN A CLEMENTINE INFUSED BUTTER SAUCE (SHF)

ROAST FILLET OF SALMON WITH A CORNISH CRAB CRUST, CRACKED BLACK PEPPER, LEMON & CAPER BUTTER SAUCE (SHF)

ROAST BUTTERNUT SQUASH BOWL STUFFED WITH A CHAMPAGNE, CHESTNUT & MUSHROOM RISOTTO (V)

ALL MAIN COURSES ARE SERVED WITH A SELECTION OF THE FOLLOWING SEASONALLY PREPARED VEGETABLES: CELERIAC PUREE WITH TOASTED PINE NUTS; BRAISED RED CABBAGE WITH CORNISH CIDER & APPLES; CARAMELISED CARROTS & ROASTED PARSNIPS; STEAMED BRUSSELS SPROUTS WITH CHESTNUT BUTTER; WILD MUSHROOM RISOTTO STUFFED BAKED RED ONIONS; AND ROSEMARY & CORNISH SEA SALT OR GOOSE FAT ROASTED POTATOES.

DESSERTS

HOMEMADE INDIVIDUAL CHRISTMAS PUDDING SERVED WITH BRANDY BUTTER & CORNISH CLOTTED CREAM (N)

CHOCOLATE RUM & RAISIN TORTE WITH CORNISH CLOTTED CREAM

CRANBERRY & WHITE CHOCOLATE CHEESECAKE

POACHED PEARS WITH MULLED WINE, TRELEAVENS RICH VANILLA ICE-CREAM & WALNUT CROQUANT (CRUNCHY PRALINE) (N)

SELECTION OF LOCAL CHEESES WITH HOMEMADE OATCAKES & MEDJOL DATE & FIG COMPOTE

COFFEE & HOMEMADE FLORENTINES

(V) VEGETARIAN (GF) GLUTEN FREE (SHF) CONTAINS SHELLFISH (DF) DAIRY FREE (N) CONTAINS NUTS

New Year's Eve

FANCY DRESS OPTIONAL !
£60 PER PERSON - BY ADVANCE BOOKING

KIR ROYALE (CHAMPAGNE COCKTAIL)

SERVED WITH CORNISH SEA-SALT ROASTED SEASONAL NUTS ON ARRIVAL.

JOHN DORY CHOWDER WITH MUSSELS & CORNISH ORCHARDS CIDER (SHF)

A TRIO OF SESAME & CHILLI HOMEMADE BLINIS TOPPED WITH TZATZIKI, ROASTED RED PEPPER HOUMOUS & GUACAMOLE (V/GF)

TEMPURA BATTERED KING PRAWNS WITH A FRESH GINGER, CHILLI, SPRING ONION & CORIANDER DIPPING SAUCE (DF)

PAN FRIED LOCAL SCALLOPS WRAPPED IN CORNISH COPPA (AIR DRIED HAM) WITH SALSA VERDE (SHF/GF)

WESTCOUNTRY PORK & PISTACHIO NUT TERRINE (N)

ALL STARTERS ARE SERVED WITH A CHOICE OF WARM HOMEMADE ROLLS

TRELEAVENS CHAMPAGNE SORBET

BAKED CORNISH SEA BASS FILLETS LAYERED WITH KING PRAWNS IN A CLEMENTINE INFUSED BUTTER SAUCE (SHF/GF)

MEDALLIONS OF MONKFISH STACKED WITH LOCAL BLACK PUDDING & CRISPED CORNISH COPPA WITH SPINACH PUREE (GF)

INDIVIDUAL PRIME FILLET OF CORNISH BEEF WELLINGTON

DARTMOUTH SMOKED DUCK BREAST, MARINATED IN GRAND MARNIER & HOT SMOKED OVER OAK, SERVED WITH A CRANBERRY & ORANGE COMPOTE (GF/DF)

ROAST BUTTERNUT SQUASH BOWL STUFFED WITH A CHAMPAGNE, CHESTNUT & MUSHROOM RISOTTO (V)

ALL MAIN COURSES ARE SERVED WITH A SELECTION OF THE FOLLOWING SEASONALLY PREPARED VEGETABLES: CELERIAC PUREE WITH TOASTED PINE NUTS; BRAISED RED CABBAGE WITH CORNISH CIDER & APPLES; CARAMELISED CARROTS & ROASTED PARSNIPS; STEAMED BRUSSELS SPROUTS WITH CHESTNUT BUTTER; WILD MUSHROOM RISOTTO STUFFED BAKED RED ONIONS; AND ROSEMARY & CORNISH SEA SALT OR GOOSE FAT ROASTED POTATOES.

CORNISH ORCHARDS APPLE & CALVADOS JELLY WITH MINCEMEAT CREAM (GF)

CHOCOLATE RUM & RAISIN TORTE WITH CORNISH CLOTTED CREAM

POACHED PEARS WITH MULLED WINE, TRELEAVENS RICH VANILLA ICE-CREAM & WALNUT CROQUANT (CRUNCHY PRALINE) (N/GF)

SELECTION OF LOCAL CHEESES WITH HOMEMADE OATCAKES & MEDJOOOL DATE & FIG COMPOTE

COFFEE & HOMEMADE FLORENTINES

(V) VEGETARIAN (GF) GLUTEN FREE (SHF) CONTAINS SHELLFISH (DF) DAIRY FREE (N) CONTAINS NUTS

