

Easter '09

Homemade bread, Cornish butter & marinated olives will be served on arrival

To start

New season watercress soup with Cornish Blue cheese straw twists (v) £5.95

Local crab & vermicelli noodle salad with chilli, coriander & lime dressing (shf/gf/df) £6.95

Fowey mussels served open face with a garlic & herb breadcrumb crust (shf) £6.95

Locally smoked mackerel on gremolata cannellini beans (gf) £6.25

Crostini of free range duck liver pate with lemon & ginger wine £5.95

Main Courses

Pan fried fillet of seabass on a broadbean & bacon fricassee (gf) £16.95

Tagliatelle nero with king prawns, seared scallops & salsa verde (shf/df) £16.95

Fillet of salmon with a Cornish crab crust & lemon caper butter (shf) £16.25

Roast breast of chicken stuffed with spring herb butter (gf) £15.95

Rack of lamb with a smoked paprika, mint & pine nut pesto (gf) £16.95

Roast butternut squash stuffed with Cornish goats cheese & roasted vegetables (v/gf) £15.25

All main courses are served with seasonal potatoes and vegetables or optional side salad

Desserts

Pear & frangipane tart with Cornish clotted cream (n) £6.25

Chocolate pancake with pistachio nuts and Treleavens vanilla ice cream (n) £5.95

Individual pavlova with rum infused cream & fresh pineapple & passion fruit (gf) £5.50

Rhubarb syllabub with stem ginger biscotti (n) £5.50

Local cheeseboard with homemade oatcakes £6.95