

Autumn 2009 Lunch Menu

Two courses £14.95 or three courses for £19.95

Wednesday to Saturday by advance booking only.

To start

Locally caught squid & potato stew (df/gf)
Cornish crab & vermicelli noodle salad in a fresh chilli,
coriander & lime dressing (shf/gf/df)
Thai style pumpkin soup with homemade coriander pesto
(v/df/gf)
Cornish blue cheese & walnut stuffed field mushroom on crispy
polenta cake (v/n)

Main Courses

Pan fried skate wings with caper butter & crushed potatoes (gf)
Fowey mussels in a Cornish Orchards dry cider, shallot & herb
sauce with crusty bread (shf/gf if gf bread requested/df)
Trio of Cornish savoury puddings (pan fried hogs, groat &
game puddings) with sweet potato & carrot champ (df)
Butternut squash, spinach & root vegetable tagine with
toasted almond cous cous & homemade harissa paste (v/df)

Desserts

Rhubarb & red berry crumble with crunchy mixed nut crust &
vanilla ice cream (v/n)
Cornish Orchards apple jelly with ginger infused cream & stem
ginger biscotti (n)
Traditional treacle & orange tart with Cornish clotted cream (v)
Trio of Treleavens ice creams with clotted cream shortbread (v)
Local cheeseboard with homemade oat cakes (£2.50 supplement)

Please note that this menu is subject to change depending on the availability of
fresh produce.

Key: (df) = dairy free (v) = vegetarian (gf) = gluten free (n) = contains nuts (shf) = shellfish