

Homemade Focaccia 2.95
Marinated Olives 3.00 / 5.50

SAMPLE MENU

STARTERS

St Austell Mussels 10.95

Fresh Cornish mussels in a shallot, white wine and cream sauce with homemade focaccia

Scallops 12.95

Seared scallops with a parsnip puree, crispy Laverstock Farm black pudding and parsnip crisps

Smoked Duck 11.50

Chesil Smokery smoked duck breast and Tamarisk Farm salad with grilled pear, toasted walnuts and red wine vinaigrette

Seafood Chowder 10.95

Saffron infused seafood chowder of Atlantic hake, Scottish salmon and smoked haddock finished with truffle oil and fresh parsley

Heritage Tomato, Basil and Pomegranate 8.95

Heritage tomato, fresh basil and pomegranate seeds tossed in fresh garden leaves finished with pickled shallots

Leek & Potato Soup 8.95

Leek and potato soup finished with crispy leeks and truffle oil served with homemade focaccia

MAINS

Club House Fish & Chips 19.75

Crispy battered hake served with rustic cut chips, minted mushy peas and tartare sauce

Rigatoni and Isle of Wight Tomatoes 15.95

La Tua Rigatoni with blistered Isle of Wight tomatoes, pan roasted wild mushrooms, basil, fresh summer truffles, shaved parmesan cheese and truffle oil

Cornish Pollock 24.95

Oven roasted fillet of pollock served with a cauliflower puree, Cornish new potatoes and buttered spring greens finished with a lilliput caper and confit garlic butter

Butterflied Mackerel 23.95

Butterflied mackerel baked in garlic butter with a salad of pickled beetroot and fresh fennel served with rustic cut chips and salsa verde

Atlantic Hake 23.95

Oven roasted hake fillet served with celeriac puree, crushed Cornish potatoes and sun-blush tomatoes finished with crispy kale

Gnocchi 18.95

Chesil Smokery chicken breast and pan roasted wild mushrooms folded with La Tua Gnocchi finished with shaved parmesan and fresh basil

S I D E S all at 4.50

Rustic Cut Chips
Cornish New Potatoes with Chorizo and Capers
Tamarisk Farm Salad

D E S S E R T S all at 8.25

Crumble
Granny Smith apple, blackberry and pear crumble with crème anglaise

Salted Caramel Tart
A baked salted caramel tart served with vanilla ice cream

Carrot Cake
Warm carrot cake served with plum coulis and vanilla ice cream

Cheesecake
Salted caramel cheesecake with shortbread crumb and raspberry coulis

Selection of Ice Creams & Sorbets
Ice creams: vanilla, chocolate, strawberry
Sorbets: mango, strawberry, passionfruit
2.95 a scoop or 7.95 for 3 scoops

Farmhouse Cheese
7.25 each / 9.50 for all three
White Lake Pave Cobble, Bath Blue and Cornish Gouda
all accompanied with crackers and apple chutney

D E S S E R T W I N E

75ml Glass of – 2016, Immortelle Rivesaltes Grenat 7.00

(Ideal with Chocolate)

75ml Glass of – 2017 Eradus Stickey Mickey, New Zealand 6.50

75ml Glass of – 2017, Corney and Barrow Select Sauternes 6.50

(Ideal with fruit-based desserts and cheese)

50ml Glass of Kingston Black 5.50

(Just on its own)

75 ml Glass of Corney and Barrow Select 20 year old Tawny Port 7.95

75 ml Glass of Warre's Otima 10 year old Tawny Port 6.95

75 ml Glass of Croft's 2013 Late Bottled Vintage Port 6.50

75 ml Glass of Croft's Fine Ruby Port 5.95

(Ideal with Cheese)

Coffee and Petit Fours 5.50

Extra portion 1.00/each