



## i n - h o u s e   d i n i n g   m e n u

£ 85 pp

includes freshly baked bread and butter

subject to dietary requirements, the whole table must have the same menu

any dish can be altered to accommodate any dietary concern or preference

### s t a r t e r s

cornish asparagus with wild garlic gribiche and spring leaves

sweetcorn ravioli with tomatoes, olives and 'ndjua butter

handpicked crab with preserved lemon mayonnaise, chives and brioche

roast scallops with crispy kale, cauliflower and devilled butter

smoked duck with grilled peach, watercress and radish

### m a i n

day-boat fish with herb crust, peas, pancetta and romaine lettuce

cornish monkfish with mussels, garlic mash and anise sauce

beef fillet with spiced carrots, potato hash and pickled walnut

spring lamb with borlotti beans, wild garlic and courgette

herb gnocchi with seasonal vegetables and parmesan cream

### d e s s e r t

chocolate mousse with cherry compote

spiced rum baba with apricot, almond and chantilly

meringue with lemon curd, strawberry and elderflower