

Evening Menu

Starters

Pan seared scallops with red wine poached pear, cauliflower pickle and a celeriac and vanilla puree	8.95
Orange and lapsang souchong cured duck with citrus jelly, crispy lentils and herb oil	8.50
Seared polenta cakes with tomato caponata, feta and a reduced balsamic glaze	7.50
St. Mary's crab, grapefruit and tarragon tian with black pepper and homemade bread	8.95
Pomegranate, mint and cous cous salad with wild rocket and a sesame lime dressing	7.25

Main courses

Fish of the day served with sauté potatoes, seasonal vegetables and lemon butter	PTA
Our signature spiced fish chowder in a creamy wine sauce with mussels, white fish and prawns served with our homemade bread	15.95
Slow cooked pork belly served with apple and sage, pommes dauphine, seasonal vegetables and a smoked wine jus	15.95
Cornish eight ounce rib-eye steak cooked to your liking, served with baked tomatoes, garlic braised mushrooms and chips	23.00
Add either peppercorn or blue cheese sauce	2.00
Roast aubergine, tomato, whitebean and cashew nut cassoulet topped with garlic bread crumbs and a side salad	15.50
Thai green vegetable curry with fresh greens served with coconut and mango baked rice	15.50

Desserts

Sticky toffee pudding with toffee sauce and vanilla ice-cream	6.50
Dark chocolate delice served with a cherry mousse and brandy snap	6.50
Layered meringue stack with lemon and raspberry sorbet	6.50
Passion fruit and pineapple sandwich with lemon dust	6.50
Cornish cheese and biscuits	8.95