

Starters

- Dozen of "escargots" in garlic and parsley butter £7.95
- Half dozen of fresh Fowey's oysters with shallot vinegar £10.95
- Warm goat's cheese & onion chutney in filo pastry with roasted pine nuts and salad £7.25(V)
- St Austell bay Moules marinières à la crème £7.95
- Caesar salad with anchovy dressing, garlic croutons and parmesan shaving £6.25
 - Battered tiger prawns with sweet chilli sauce and salad £7.75
 - Crispy duck salad, cucumber, spring onion and hoi sin sauce £7.25
 - Tomato, basil, roasted peppers and mozzarella salad with basil oil and balsamic dressing £6.25 (V)
- Rabbit and pistachio terrine with red onion compote and toasted bread £6.25
 - Smoked cod's roe pate with toast and salad £7.95
- Home smoked chicken & prawns mayonnaise in filo pastry with avocado sorbet £7.50
 - Caramelized onion tartlet topped with mozzarella and salad £6.95 (V)
- Marinated spicy squid & prawns salad with tomato, lime and coriander £7.50

Limited edition

- Warm local crayfish with garlic mayonnaise and salad £6.00 (Do your own shelling!)

Main Courses

- Tempura battered lobster with sweet chilli sauce, French fries and salad
Half £21.95 or whole £32.95
- Calves liver and grilled bacon with mash potato and vegetables £17.95
- Deboned whole roasted partridge with red wine & wild mushroom sauce, sautéed garlic potatoes and vegetables £21.95
- Home cooked "Cassoulet" with Toulouse sausage, duck leg confit, pork belly, garlic sausage and haricots beans casserole £22.95
 - Fillet of turbot with saffron sauce, asparagus and new potatoes £24.95
 - Mature Aberdeen angus ribeye steak with peppercorn sauce, vegetables and French fries £21.95
 - Fillet of hake with gingerbread crust, pistachio & coconut sauce, new potatoes and vegetables £17.95
- Escalope of veal with mushroom sauce with mash potato and vegetables £19.95
- Whole filleted seabass stuffed with crab & soft cheese, shrimps, pink peppercorn and chive butter sauce, lemon rice and vegetables £22.95
 - Gressingham duck breast with orange sauce, French fries and vegetables £18.50
 - Battered fillet of cod with lime & coriander mayonnaise, French fries & salad £14.50
 - Green asparagus, leek risotto with parmesan shavings and rocket salad £ 11.95(V)
- Thin baked tomato & mozzarella tartlet with basil sorbet & mixed leaves salad £13.95(V)
(please allow 20/25 minutes cooking time for this dish)

"Good food takes time, if you are in a hurry please let us know"