

Spring Party Menu

Three Courses for £27.95

Two Courses for £21.95

TO START

Pea & Ham croquette, piccalilli salad and pea shoots

Crayfish Cocktail, homemade bread

Butternut Squash, roasted red pepper and butter bean salad, toasted seeds and soft boiled duck egg (V)

Roast Heritage Carrot Soup, crispy sage, toasted pumpkin seeds and buttermilk scone (V)

FOR MAIN

Ale-Battered Fish and Chips, minted peas & tartare sauce

Spring Pea, Goat's Cheese and Samphire Cakes, charred spring onion & heritage tomato salad (V)

River Fowey mussels, cooked in White wine, garlic and cream, triple-cooked chips

Spinach, Roasted White Onion & Sheep's Cheese Tart, roasted sprouting broccoli & poached duck egg

Pot Roasted Ox Cheeks, cauliflower champ & braised cabbage (£2.50 supp.)

For Dessert

Set Lemon Cream, fresh raspberries, toasted almonds and milk shortbread

Homemade Seasonal Sorbet

Dark Chocolate Fudge Cake, candied orange marmalade, dark chocolate ganache

Cheese Plate

A tasting of Cotswold organic brie, Cashel blue, Keens cheddar,

baked quince chutney, grapes, celery & oatcakes

(£4 Supp)