

Whilst You Wait

Homemade fresh bread, butter or olive oil and balsamic £2.50

Starter

Pan Seared Belly Pork £9
celeriac remoulade, apple

Smoked Haddock and Crayfish Risotto £9
roquette, chive

(V) Homemade Soup £8

Chicken Liver Parfait £8
petit salad, red onion marmalade, brioche, balsamic

Moules Mariniere £8

Main Courses

Tempura of Plaice £19
crushed new potatoes, tomatoes, pea puree, sauce vierge

Pan Roast Fillet of Hake £19
dauphinoise potatoes, roast ratatouille, fine beans, roquette, dill velouté

(V) Goats Cheese, Spinach and Tomato Filo Tart £19
tenderstem, leeks, saffron beurre blanc

Butter Baked Breast of Chicken £19
rosemary roast potatoes, chargrilled vegetables, basil and balsamic

Confit Duck Leg £19
savoy, celeriac, apple, port jus

On the Side

mixed seasonal vegetables, tenderstem, new potatoes, roquette and parmesan salad £3.50 each

All guests with a dinner inclusive rate may use their allowance towards food only.

Any surplus to the allowance will be charged.

Our food is produced in a kitchen that uses nuts, nut products, shellfish, fish, wheat, milk, eggs and soybean. Whilst we will do all we can to accommodate guests with food intolerances and allergies, we are unable to guarantee that dishes will be completely allergen free.

Please let a member of the team know if you have any allergies or intolerances.

If the menu is not to your liking please speak with one of the team who will happily assist you.

Desserts

Sticky Toffee Apple Pudding £9
butterscotch sauce

Golden Syrup Steamed Sponge £8
crème anglaise

Crème Brûlée £8

Cornish Artisan Cheese Plate - a selection of three, apple chutney, grapes, selection of biscuits £10

St Endellion Luxury Brie
hand-made using Cornish double cream to create a
rich and creamy soft cheese

Old Winchester
Slightly crystalline, packed with flavour.
Old Winchester is made with vegetarian rennet.

Tintagel
Smoked Cheddar

Cornish Yarg
a semi-hard cow's milk cheese

Helford Blue
A soft, creamy full flavoured blue cheese with a
distinctive greyish, blue mould rind

Helford White
A soft white cheese with a tangy flavour, Rind
washed to create an apricot/pink edible rind with a
sophisticated aroma.

Selection of Local Cornish Ice Cream - a selection of three
Callestick Ice Cream

£7

Clotted Cream Vanilla
Strawberries
Honeycomb

Rum and Raisin
Dark Chocolate

Cornish Sea Salt Caramel
Butterscotch and Pecan Nut

Homemade Petit Fours with Tea or Coffee

Cafetiere of Coffee and Petit Fours

Loose Leaf Tea and Petit Fours

Floater Coffee

Floater Coffee with your choice of Liqueur

£3.95 per person

£3.95 per person

£4.00 per person

£6.20 per person

ANNAKERS

Restaurant

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