



## **DINNER TABLE OVER 8 - SET MENU £60.00**

### **Mercer bread & Olives for the table**

#### **STARTERS**

**CORNISH CHICKEN & BLACK PUDDING TERRINE (G,SD,E,MU)**

Pickled wild mushrooms, tarragon mayonnaise

**SEVEN & WYE SMOKED SALMON (F,G,D,SD)**

Jersey new potato salad, crispy capers, caviar

**SMOKED BURRATA & HERITAGE TOMATOES (SD,G)**

Pickled shallot, crispy onion, Wild garlic oil

#### **MAINS**

**½ CORNISH CORN FED CHICKEN (SD,MU)**

Triple cooked chips, mixed leaf salad, sauce of choice

**HERONS FARM 21 DAY AGED RIB EYE STEAK 250GR**

Triple cooked chips, mixed leaf salad, sauce of choice **(Supplement £10.00)**

**ROASTED STONE BASS (F,SD,D)**

Confit fennel, preserved lemon, tomato & dill dressing

**SPICED CAULIFLOWER STEAK (N,SD,G)**

Caramelized, pickled, cous cous cauliflower, cady walnut, curry oil, coriander cress

#### **DESSERT**

**ENGLISH STAWBERRY TART & PISTACHIO ICE CREAM (G,N,D)**

**CHOCOLATE & CHERRY SLICE, CHERRY SORBET & CRUMBLE (VEGAN - S)**

**BRITISH CHEESE PLATE, HOUSE CHUTNEY (G,D,SD)**

Allergy key - Crustaceans (C) Celery (Ce) Dairy (D) Eggs (E) Fish (F) Peanuts (P) Gluten (G) Lupin (L) Nuts (N)  
Molluscs (Mo) Mustard (Mu) Soya (S) Sulphur dioxide (SD) Sesame seeds (Se)

**In case of Allergy, please ask a waiter for more information.**

A discretionary 12.5% service charge will be added to your bill | All proceeds from the service charge go to our team.

Prices are inclusive of VAT