

VALENTINES EVENING MENU



TO START

Sticky Chicken [Ⓞ]

Served with sesame and coriander

Smoked & Potted Mackerel [Ⓞ]

Served with toasted sourdough and lemon

Heritage Tomato Bruschetta [Ⓞ] [🌿] [🌱]

Served with capers, shallot and basil

MAIN COURSE

Slow Roasted Pork [Ⓞ]

With mash, steamed greens, and cyder & bacon sauce

Haddock Fillet [Ⓞ]

With tomato caponata and roasted new potatoes

Baked Gnocchi [🌿] [🌱]

With butternut squash & sage, roasted butternut, parmesan, rocket and balsamic

TO FINISH

Homemade Sticky Toffee Pudding

With toffee sauce and either Cornish clotted cream, Cornish ice cream or custard

Warmed Chocolate Brownie [Ⓞ]

With either Cornish clotted cream, Cornish ice cream or custard

Trio Of Cornish Ice Creams [Ⓞ] [🌱]

Sorbet also available

2 Courses

FROM £30 PER PERSON

3 Courses

FROM £35 PER PERSON



Make it extra special with Tresor

100% Cornish, single-estate grapes, expertly grown and lovingly handpicked from the Healeys Vineyard in Truro

Classic Cuvée | Extra Brut

[Ⓞ] = gluten free ^{Ⓞ*} = gluten free option available

[🌿] = vegetarian [🌱] = vegan ^{🌱*} = vegan option available

Please note we use wheat, eggs, nuts, dairy, & seeds in our kitchen. every ingredient on each dish may not be listed. Any allergies, please make your server aware.