



Evening Tasting Menu SAMPLE

*Our menu changes on a daily basis to reflect the very best seasonal produce available.
We source at least 80% of this produce in Cornwall.*

Baker Tom's bread baked daily and the best Puglian green olives

To get you started...

Dressed Zucca Farm beets and salmoriglio *Ruggeri Prosecco 'Giustino B', 2008, Valdobbiadene, Italy*
Smoked mackerel, capers, Amalfi lemon and salsa rafano

Insalata...

Italian clementines, mozzarella di bufala, Butterville's funky leaves and aged balsamic *Treloar 'One Block White', 2007, 2006, Roussillon, SW France*

Or

Insalata di melagrana e fagiano (pan roasted wild pheasant breast with beautifully dressed candy beets, treviso and pomegranate salsa) *Allegrini Valpolicella, 2008, Veneto, Italy*

Primi...

Chestnut tortellini of Grampound duck and treviso with smashed chestnuts, cherry and balsamic butter sauce *Plantagenet 'Omrah' Pinot Noir, 2008, Great Southern, W.Australia*

Or

Aged carnaroli risotto Milanese with slow cooked Butterville Jerusalem artichokes, thyme and Dorstone goats cheese *J.C. Boisset Bourgogne Chardonnay, 2006, Burgundy, France*

Secondi...

Seared hand dived Cornish scallops with a winter salad of scorsia, Italian oranges, wild sorrel, crispy speck and toasted hazelnuts *Wrattonbully Vineyards Marsanne/Viognier, 2006, Wratonbully, S.Australia*

Or

Pan fried fillet of John Dory, Charlotte potatoes, mussels and rainbow chard in a crab brodo with bottarga di muggine *Martin Codax Albarino, 2008, Rías Baixas, Spain*

Or

Gnocchi rotolo of celeriac, wild garlic and buffalo ricotta with sugo di pomodoro *Tenuta di Capezzana 'Barco Reale di Carmignano', 2007, Tuscany, Italy*

Or

Pot roasted balsamic Primrose Herd pork with a borlotti bean, cavolo nero and artichoke stew and good Tuscan oil *Conterno Fantino Dolcetto D'Alba 'Bricco Bastia', 2007, Piedmont, Italy*

Dolci e Formaggi...

Amedei 'No 9' chocolate caprese, chocolate sauce and Ricky's mint chocolate chip ice cream *Fairview Sweet Red, 2007, Paarl, South Africa*

Or

Baked yoghurt cheesecake, wild cranberry compote and almond brittle *Treloar Muscat de Rivesaltes, 2006, Roussillon, SW France*

Or

Formaggi: Montgomery's Extra Mature, Bath Blue, Goldilocks and White Lake, truffled honey and carta di musica *Seppeltsfield 'Para Grand' Barossa Valley 10 yr Old Tawny, Australia*

Caffé e Cioccolatini

Origin's amazing in season espresso blend coffee, roasted in Cornwall and a mouthful of Amedei chocolate indulgence

*Why not try one of our fantastic digestives? May we recommend our own sultana infused Johnny Walker at £5.25 for a 50ml glass.
Or our homemade Limoncello £6.00 for a 50ml glass*

Tasting Menu at £55 per person

If you suffer from a food allergy please ask our staff for advice about what dishes contain.

Wine pairings optional at £42 per person

The wine tasting package is optional and has been designed to make your dining experience that little bit more special with a tasting measure of wine to match each course. Of course, we've had to do loads of eating and drinking to find some really amazing food and wine combinations!