

# Lunch Menu

Wednesday 26<sup>th</sup> July 2017

2 Courses £17.00

3 Courses £21.00

## STARTER

Squash, Chilli, Ginger & Sweet potato Soup

*With Chefs bread & flavoured butter*

Goats Cheese and Chive Mousse

*With heritage tomatoes, olive crumb, parmesan filo twirls and herb oil*

Soused Mackerel Fillets

*With smoked mackerel pate, feta, cucumber, watermelon, cassis shallots, sour dough croutes and wasabi mayonnaise*

## MAINS

Thai Inspired Poached Salmon Fillet

*With aromatic spiced tomato consommé, poached baby tomatoes, pickled ginger, radishes, broad beans and coriander*

Chicken Breast

*With garlic and herb rosti potato, pickled red onions, goats cheese mousse, tempura courgette chips and salsa verde*

Garden Grill

*With tomato and chilli stuffed tomato, herb hash brown, oyster mushrooms, grilled leeks, watercress and salsa verde*

## DESSERTS

Blueberry Cake

*With bacon, & maple syrup ice cream, a brandy snap crumb, apple compote and blueberries*

Peach, Strawberry and Raspberry Salad

*With crème chantilly and pistachio sponge*

Cornish Cheese Board (£3.00 surcharge)

*Crackers & chutney*