

Crayfish and prawn cocktail, mary rose sauce, baby gem lettuce

Roasted Portobello mushroom pate, crackers, pickled shimejis

Penny's Game terrine, melba toast, house pickles

Main

Roasted duck breast, dauphinoise potatoes, grilled tenderstem, spiced carrot

puree, red wine jus (gf)

Pan fried hake loin, lemon risotto, marsh samphire (gf)

Stuffed winter squash, ratatouille, jewelled quinoa (vg/gf)

Dessert

Dark chocolate torte served with whipped cream

Warm cherry Bakewell tart with cherry sorbet (vg)

Cornish cheese board selection of Cornish cheeses, quince paste, fruit, crackers