



New Years Eve

£85 per person

to snack

Sourdough Bread, salted butter
Smoked Cod's Roe Dip, paprika crisps

to start

Glazed Pork Cheek, hazelnut crumb, caramelized celeriac & yeast, granny smith apple,
cider pickled shallot

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Cured Boscastle Trout, charred cucumber, yogurt, coriander & lime

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Crushed Jerusalem Artichoke, poached St Ewe egg, beurre noisette almond, crispy cabbage

to follow

Local Venison Loin, slow cooked onion stuffed with venison ragu, boulangère potato,
quince, juniper & mustard Jus

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Peppered Wild Seabass, crispy lobster, lobster bisque, crushed new potato,
tender stem broccoli

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Beetroot & Pearl Barley, pickled shimeji mushroom, Cornish feta, crispy onion, watercress

to finish

Dark Chocolate Mousse, salted caramel, almond & cocoa crumb, milk sorbet

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Apple & Blackberry Crumble, homemade custard, vanilla ice cream

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Cornish camembert, ginger cake, honey, shaved walnut

*Due to the nature of our kitchen we are unable to guarantee any food to be allergen free. We will make every effort to cater for individual allergies.
Please talk to a team member for more information regarding your dietary requirements.*

All prices include VAT at the current rate.

Please note a discretionary service charge of 10% will be added to your bill.

For special dietary requirements or allergy information, please speak to a member of the team.