

PLEASE COMPLETE ONE FORM FOR YOUR ENTIRE GROUP
(entering the total number of each dish required)
AND RETURN IT TO US AT LEAST
10 DAYS PRIOR TO YOUR BOOKING.

Date of your reservation: Time: No. of people:

Contact name:

Email address:

Daytime tel no:



TO START

CRISP FRIED SALT COD CROQUETTES w. lemon aioli and a warm tomato vinaigrette

GRILLED DIVER-CAUGHT ORKNEY ISLE SCALLOPS w. garlic & fresh herb butter and crispy coral

SMOKED SALMON TARTARE w. celeriac & apple remoulade

ENGLISH BEETROOT SALAD (V) w. Somerset goat's cheese, pickled red onions, pea shoots, and a moscatel vinegar dressing

ST AUSTELL BAY SEA HARVEST MUSSELS w. shallot, garlic, fresh parsley, and a moscatel dressing

Starters ordered!

MAINS

NORTH ATLANTIC COD LOIN IN PANKO BREADCRUMBS w. chips, mushy peas and tartare sauce

GRILLED INSHORE CORNISH HAKE FILLET w. chips, buttered spinach, lemon, and roasted garlic aioli

POCOCK'S FARM ROAST CHICKEN BREAST w. roast potatoes, seasonal veg, braised cabbage, pigs in blankets, and pan juices

PAN FRIED WILD LINE-CAUGHT CORNISH SEA BASS FILLET* w. crushed jerusalem artichoke, lobster bisque, and chips
*£7.50 supplement

BUBBLE & SQUEAK SCOTCH EGG (V) w. chips, homemade curry sauce, and pickled cucumber

Mains ordered!

DESSERT

STICKY TOFFEE PUDDING w. clotted cream ice cream

DARK CHOCOLATE MOUSSE w. vanilla cream

CLASSIC CHRISTMAS PUDDING w. brandy custard

CRÈME BRÛLÉE

Desserts ordered!

IF YOU NEED ALLERGEN INFORMATION, OR IF YOUR GROUP HAS PARTICULAR
DIETARY NEEDS, PLEASE POP A NOTE IN YOUR EMAIL WHEN YOU SUBMIT YOUR FORM

