Mothering Sunday

Enjoy any 2 courses for £30 or any 3 courses for £38

To Start

St Austell Bay Scallops
Two Pan-Seared Scallops On A Bed Of Caramelised Onions, Crispy Prosciutto

Beer Battered Cornish Oyster
Two beer battered Porthilly oyster, lemon aioli, pickled fennel

St Ives Smoked Salmon Bruschetta
Tomato & Red Onion Salsa, cucumber, Toasted Sourdough, Garlic Oil.

Roasted Heritage Tomato Soup
Finished With Cream, Basil Oil & Sea Salt.

Cornish Steamed Mussels
In A Spiced Tomato Broth, Samphire, Focaccia

Crispy Salt & Pepper Squid
Confit Garlic Aioli, Chilli, Mint, Coriander.

Main

Whole Roasted Cornish Mackerel
Spiced Patatas Bravas In A Tomato Sauce, Crispy Onions Pickled Cabbage, Sriracha Mayo

Hand Picked Cornish Crab Roll
Served On A Gorse Bakery Brioche Bun, Spring Onion And Cucumber, Garlic Mayo, Served With Sea-Salted Fries

Cornish Seafood Bouillabaisse
Cornish Line Caught Dayboat Fish, Langoustines And Mussels In Lobster Bisque With Saffron-Turned Potatoes & Veggies

Pan Seared Newlyn Hake
With tangy lemon sauce, Crushed New Potato, sauteed greens, wild garlic puree

Beer-Battered Fish And Chips
Dayboat Landed Fish In Our Offshore Beer Batter, Served With House Tartar And A Slice Of Lemon

Slow Roasted Beef Cheek ragu
Served With pappardelle pasta, rich red wine ragu, peas, parmesan cheese

Sunday Roast On The Coast
Choose From Pork Belly, Chicken Or Sirloin Beef

Plus All The Trimmings
Yorkshire Pudding, Crispy Roast Potatoes, Sauteed Greens, Cauliflower Cheese, Root Vegetables, Rich Red Wine Gravy.

Sides +6.50

Posh Chips
With Truffle Oil And Grated Parmesan

Tender Stem Broccoli
Sautéed In Butter With Freshly Chopped Chilli,

Beer Battered Onion Rings
With Confit Garlic Aioli, Sea Salt And Dried Seaweed Flakes.

Charred Padron Peppers
With Smoked Sea Salt And Black Pepper Aioli On The Side Soy Sauce & Sesame

Sweet Treats

Sticky Toffee Pudding
With Warm Salted Caramel Sauce And Rodda's Clotted Cream.

Warm Chocolate Brownie
Served With Treleavens Vanilla Ice Cream & Drizzled With White Chocolate Sauce & Crushed Raspberries.

Mixed berry Eton mess
With smashed meringue, Cornish clotted cream, strawberries, raspberry, blueberry, raspberry coulis

Crema De Limoncello
2 Scoops Of Treleavens Vanilla Ice Cream, Smashed Meringue, Served With St Ives Limoncello.

Sticky Toffee Rum Sundae
Twin Fin Rum Toffee Sauce, Treleavens Vanilla Ice Cream Cornish Whipped Cream

Chocolate Tart
Soft Chocolate Filled Tart, Served With Espresso Ice Cream, White Chocolate Sauce