

MENU

COAST RESTAURANT

Two Courses £38
Three Courses £45

TO START - NIBBLES

MARINATED OLIVES VG/GF	£4
SPICED MIXED NUTS VG/GF	£4
LOCAL ARTISAN BREAD BOARD, whipped seasalt butter, balsamic & olive oil VGO/GFO	£5

STARTER

NEWLYN CRAB RISOTTO, with rocket, sunflower seed & smoked cheese pesto
GF/DFO

PRIMROSE HERD PORK BELLY, beetroot ketchup, apple salad, parsley oil,
pumpkin seeds GF/DF

PAN FRIED LOCAL SCALLOPS, asparagus, preserved lemon mayonnaise GF/DFO

SMOKED CORNISH DUCK SALAD, celeriac, orange & hazelnuts GF/DF

ROASTED & MARINATED BEETROOT, tarragon crème fraiche, walnuts & honey
V/GF/DFO/VGO

MAIN

BRAISED LAMB SHOULDER, roasted onion puree, Cornish earlies, spring vegetables,
salsa verde GF/DFO

PAN FRIED WICKET'S CHICKEN BREAST, parmentier potatoes, pea, pancetta &
tarragon cream, wilted baby gem GF/DFO

CATCH OF THE DAY, tartare salad, pickled shallots, new potatoes, seaweed butter,
parsley oil GF/DFO

PAN FRIED HAKE FILLET, herb crushed potatoes, samphire, pesto cream sauce,
charred lemon GF/DFO

MUSHROOM, TRUFFLE & HERB RISOTTO, with sautéed asparagus & blue cheese
V/GF/DFO/VGO

DESSERT

WHITE CHOCOLATE & RASPBERRY CHEESECAKE, macerated raspberries, berry coulis V

ROSEWATER PANNA COTTA, roasted rhubarb, ginger crumb GFO

STRAWBERRY ETON MESS, British strawberries, crisp meringue, chantilly cream V/GFO

THREE SCOOPS of Treleavens ice cream/sorbets GFO/DFO/VGO

WESTCOUNTRY CHEESE SELECTION, artisan crackers, chutney, celery & apple V/GFO
