



# Dinner On Us

## To Start

### Cornish Mussels

White Wine, Cream and  
Garlic or White Wine and Real  
Cure Nduja Sausage served  
with Fresh Bread *GFO*

### Figs and Prosciutto

Whipped Goats Cheese,  
Candied Walnuts *GF, N, VO*

### Seasonal Soup

served with fresh Sourdough  
*GFO*

## To Follow

### Beef Blade and Horseradish Cottage Pie

Cheesy Mash Potato, Seasonal Greens *GFO*

### Thai Red Vegetable Curry

Peppers, Aubergine, Courgette, Broccoli, Bamboo Shoots, Jasmine Rice *GF, VG, VGO*

### Fish and Chips

Fillet of Cornish Haddock, Triple Cooked Chips, Mushy Peas, Tartare Sauce

### Grilled Local Fish of the Day

Served with Lemon Hollandaise and a choice of side

## To Finish

### Lime and Chilli Pineapple Carpaccio

Ginger Sorbet *VG*

### Lemon and Ginger Steamed Sponge Pudding

Vanilla Seed Custard *V*

### Vanilla Crème Brûlée

Warm Chocolate Chip Cookie *V*



Enjoy dinner on us with a £35 per person allowance. If you choose to dine from the à la carte menu, any additional charges will apply.