



Old Dining Room Menu

TO SHARE:

Chargrilled Mevagissey Mackerel

Pickled Cucumber & Lemon Yoghurt

Crispy P.K.G Cauliflower

Polytunnel 'Hot Sauce' & Rocket

Garden Boldor Beetroot

Allet Dairy Feta & Toasted Seeds

(Sample: Chefs to choose starters on the day)

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CHOICE OF:

Rack of Tamworth Pork & Roasting Juices

OR

Warren's Beef Rump with Red Wine Sauce

OR

The Best of Day Boat Fish with Herb Butter Sauce

OR

'Zero Mile' Oyster Mushroom & Rocket Pappardelle

Cornish New Potatoes

Buttered 'Fordhook Giant' Chard

Garden Pickle Salad

(Sample: Chefs to choose sides on the day)

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CHOICE OF:

Baked Chocolate Tart & Pouring Cream

OR

The PIG's Sherry Trifle

OR

Seasonal Fruit Pavlova & Yoghurt Cream

OR

Seasonal Fruit Crumble & Birds Custard

(dependent on seasonal availability)

Followed by Tea & Coffee

Additions to the Feasting Menu

Piggy, Fishy & Garden Bits (to share) - £7pp

Add A Little Decadence:

Whole Turbot OR Brill 'on the bone' with Hollandaise - £20pp

(dependent on seasonal availability)

OR

Organic Sirloin of Beef with Garden Rosemary Red Wine Sauce - £15pp

OR

Dry Aged Warrens Beef Fillet & Truffle Red Wine Sauce - £20pp

OR

Racks of Organic Lamb & Preserved Garden Currants - £15pp

Something Sweet:

Piggy Fours - £7pp

A Selection of Sweet Treats

OR

Cornish Artisanal Cheese Board - £9.50pp

Chutney, Apples & Biscuits