



£50 Old Dining Room Menu

TO SHARE:

Chargrilled Mevagissey Mackerel

Pickled Cucumber & Lemon Yoghurt

Kernow Fried Cauliflower

Garden Brassica Slaw & Ranch Dressing

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

Scott Martin's Venison Loin & Jostaberry Red Wine

OR

BBQ Cornish Hake 'on the bone' & Herb Butter Sauce

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)

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Followed by Tea & Coffee

Additions To The Standard Menu

Piggy, Fishy & Garden Bits To Share - £7pp

Porthilly Oysters & Kea Plum Shallots - £4.50 each

(dependent on seasonal availability)

Add A Little Decadence:

Padstow Lobster (Chargrilled, 'Harlyn', On Ice) - £65 per Lobster

(dependent on seasonal availability)

OR

Whole Turbot OR Brill 'on the bone' with Hollandaise - £15pp

OR

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

OR

Racks of Kernow Lamb & Garden Currants - £15pp

Something Sweet:

Gardeners Granita - £5pp

OR

A Selection Of Piggy Fours - £7pp

OR

Artisanal Kernow Cheese Board - £8.50pp

Chutney, Apples & Biscuits