



## £50 Old Dining Room Menu

TO SHARE:

**James Golding's Chimney Smoked Loch Duart Salmon**

Pickled Cucumber & Cider Dressing

**'Spiced' Lamb Sausage**

Garden Brassica Slaw & Ranch Dressing

**Devilled 'Castle Dene' Cauliflower**

Pickled Chilli Mayo & Coriander Dressing

(Sample: Chefs to choose starters on the day)

CHOICE OF:

**Rack of Tamworth Pork & Roasting Juices**

OR

**Warren's Beef Rump with Winter Savory Black Butter**

OR

**Roast Shoulder of Nancarrow Lamb & Mint Dressing**

OR

**BBQ Cornish Hake 'on the bone' & Saffron Mayo**

Cornish New Potatoes

Buttered 'Fordhook Giant' Chard

Roast Cauliflower & Spiced Almonds

(Sample: Chefs to choose sides on the day)

CHOICE OF:

**Baked Chocolate Tart & Pouring cream**

OR

**Seasonal Fruit & Sherry Trifle**

OR

**Seasonal Fruit Pavlova & Yoghurt Cream**

OR

**Kernow Strawberries, Clotted Cream & Basil Sugar**

*(dependent on seasonal availability)*

Followed by Tea & Coffee

Additions To The Standard Menu

**Piggy, Fishy & Garden Bits To Share - £5pp**

**Porthilly Oysters & Kea Plum Shallots - £3.50 each**

*(dependent on seasonal availability)*

Add A Little Decadence:

**Padstow Lobster (Chargrilled, 'Harlyn', On Ice) - £40 per lobster**

*(dependent on seasonal availability)*

OR

**Whole Turbot OR Brill 'on the bone' with Hollandaise - £12pp**

OR

**Dry Aged Warrens Beef Fillet & Truffle Red Wine Sauce - £15pp**

OR

**Racks of Kernow Lamb & Garden Currants - £10pp**

Something Sweet:

**Gardeners Granita & Johnathon Gould's Eau De Vie - £5pp**

OR

**A Selection Of Piggy Fours - £4pp**

OR

**Artisanal Kernow Cheese Board - £6.50pp**

Chutney, Apples & Biscuit's