



£45 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)

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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)

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CHOICE OF:

Baked Chocolate Tart & Pouring cream

OR

Bread & Butter Pudding, Clotted Cream

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 - £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