



## CHEF SPECIALS

### STARTERS

Pulled Duck Terrine

*Watercress & spiced plum relish*

*£6.50*

Fowey River Mussels

*Mariniere sauce, warm bread roll*

*£7*

Monkfish wrapped in Parma Ham

*Roasted pepper, citrus cous-cous*

*£7*

Cajun dusted Cornish Scallops

*Fresh mango salsa*

*£7.50*

### DESSERT

Homemade Lemon Crème Brulee

*Shortbread biscuit*

*£5.50*

Hot Filo Pastry Apple Strudel

*Cornish clotted cream*

*£5.50*

Homemade Vanilla Cheesecake

*Cherry coulis, honeycomb*

*£5.50*

### MAIN COURSE

Baked Plaice Fillets

*Crayfish & tarragon sauce, creamy mash,*

*green vegetables*

*£14.50*

Cornish 10oz Sirloin Steak

*Thick cut chips & all the trimmings*

*£17.50*

*Add pink peppercorn sauce or garlic butter £1.50*

Thai Green Monkfish & Salmon Curry

*Sweet potato, lime pickle, naan bread*

*£15.50*

Baked Belly Pork

*"Kittows" pork & leek sausage,*

*berrichonne potato, parsnips, red cabbage*

*£15.50*

Lamb Rump

*Garlic mash, roasted vegetables, rich red wine jus*

*£17*

Fowey River Mussels

*Mariniere sauce, chips, warm bread roll*

*£15*

Served in our Restaurant & Lounge Bar Monday to Saturday 12-2.30pm & 6-9pm and Sunday's 6pm-9pm

All specials cooked to order- please advise us of any dietary requirements you may have and that delays could be possible during busy periods