

## À la carte

### **Pan seared scallops**

roasted langoustine, lobster & chive sauce 12.00  
(*Sauvignon de Touraine, Domaine Renaudie 2016 – Loire Valley, France*)

### **Fowey Hall fish soup**

grilled red mullet, rouille, Parmesan crouton, Gruyère 11.00  
(*Chablis 1er Cru, Beauregard, Domaine Jean Marc Brocard 2015 – Burgundy, France*)

### **Crispy duck leg salad**

poached quail egg, spiced balsamic & spring onion dressing 9.00  
(*Cuvee Rouge, Domaine Cassagneau, Jacques Abet 2016 – Pyrenees, France*)

### **Twice baked cheese soufflé**

parmesan, Wookey Hole Cheddar, shallot jam, walnut dressing 8.50  
(*Grüner Veltliner, Terrassen, Rudolf Rabl 2017 – Kamptal, Austria*)

### **Penzance cod wrapped in Parma ham**

buttered cabbage, balsamic roasted cherry tomatoes, tarragon velouté 22.50  
(*Chardonnay, Bodegas Vinessens 2016 – Alicante, Spain*)

### **Cornish bouillabaisse**

chive crème fraîche 24.00  
(*Sangiovese, The Luna Winery 2014 – Napa Valley, California, USA*)

### **Roast Guinea fowl**

creamed leeks, roasted baby onions, bacon dauphinoise, red wine jus 22.00  
(*Ripasso della Valpolicella, Le Tobele 2014 – Veneto, Italy*)

### **Vegetable and braised lentil curry**

crispy kale, basmati rice 21.00  
(*Sangiovese, The Luna Winery 2013 – Napa Valley, California, USA*)

### **Apple & pear tarte tatin**

crème anglaise & vanilla ice cream 8.00  
(*Botrytis Semillon, Golden Mist, Three Bridges 2013 – Westend, Australia*)

### **Warm chocolate & caramel fondant**

salted caramel ice cream 8.00  
(*Botrytis Semillon, Golden Mist, Three Bridges 2013 – Westend, Australia*)

### **Iced pistachio parfait**

almond tuille, amaretto & mascarpone doughnut, chocolate anglaise 8.00  
(*Château Calabre, Haut Montravel 2015 – Bordeaux, France*)

### **Regional cheese board**

selection of three artisan cheeses, crackers, homemade chutney 9.75  
(*Churchill's 10yr Tawny Port*)