

# À la Carte



## To Start

### Ham Hock

Capers – Pickles – Brioche  
£10

### Celeriac Soup **V**

Apple Julienne  
£9

### Moules Marinière

White Wine Sauce – Charred Sourdough  
£12 / £22

### Burrata **V**

Roquette – Pomegranate – Hazelnuts  
£10

### Cornish Crab Linguine

Aged Parmesan  
£12 / £22

## To Follow

### Homemade 6oz Beef Burger

Smoked Streaky Bacon – Burger Sauce – Smoked Cheddar – Skin on Fries  
£16

### 8oz Simply Grilled Ribeye Steak

Hand-Cut Chips – Spinach – Roasted Cherry Tomatoes  
£28

### Beer Battered Haddock

Hand-Cut Chips – Crushed Minted Petit Pois – Tartare Sauce  
£18

### Roasted Fillet of Sea Bass

Saffron Fregola – Hispi Cabbage – Roasted Beetroot  
£22

### Wild Mushroom Risotto **V**

Aged Parmesan Cheese – White Truffle Oil  
£16

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## To Finish

### Poached Mulled Pear

Treleavens Luxury Cornish Vanilla Ice Cream  
£8

### Sticky Toffee Pudding

Clotted Cream & Sticky Toffee Sauce  
£8

### Baked Apples & Cinnamon

Praline Crumb & Homemade Custard  
£9

### Specially Selected Cheeses V

Godminster Cheddar – Cornish Blue – Keltic Gold – Little Lilly Goats – Cornish Brie  
£12

## Treleavens Luxury Cornish Ice Creams

Served as a selection of 3

£6

Vanilla

Strawberry

Chocolate

Rum & Raisin

Butterscotch & Pecan

Pistachio

Champagne & Raspberry Sorbet

Mango Sorbet

Campari & Clementine Sorbet

Gin & Tonic Sorbet