



## Dinner Menu - A la carte

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<b>PAN SEARED SCALLOPS</b>	<b>13.00</b>
roasted langoustine, lobster & chive sauce <i>(Sauvignon Blanc 2017 The Awatere River Estate - Marlborough, NZ)</i>	
<b>FOWEY HALL FISH SOUP</b>	<b>11.50</b>
grilled red mullet, rouille, Parmesan crouton, Gruyère <i>(Bianco di Bianco, Az Agricole Anselmi 2016 – Friuli, Italy)</i>	
<b>CRISPY DUCK LEG SALAD</b>	<b>9.50</b>
poached quail egg, spiced balsamic & spring onion dressing <i>(Morgon, Domaine Pavillon des Perrets 2014 – Beaujolais, France)</i>	
<b>TWICE BAKED CHEESE SOUFFLÉ</b>	<b>8.50</b>
Parmesan, Wookey Hole Cheddar, shallot jam, walnut dressing <i>(Pinot Grigio delle Venezie 2017 Az Agricole Anselmi - Venezie, Italy)</i>	
<b>PENZANCE COD WRAPPED IN PARMA HAM</b>	<b>24.00</b>
buttered cabbage, balsamic roasted cherry tomatoes, tarragon velouté <i>(Picpoul de Pinet, Saint – Peyre 2017 – Languedoc, France)</i>	
<b>CORNISH BOUILLABaisse</b>	<b>25.00</b>
chive crème fraîche <i>(Grenache/Cabernet/Syrah, Domaine Montrose 2017 – Languedoc, France)</i>	
<b>PAN FRIED CHICKEN</b>	<b>23.00</b>
bacon dauphinoise, fricassee of wild mushroom and baby onion, thyme jus <i>(Montepulciano d’Abruzzo, Bajo, Az Agricole Ilauri 2017 – Abruzzo, Italy)</i>	
<b>VEGETABLE AND BRAISED LENTIL CURRY</b>	<b>21.00</b>
crispy kale, basmati rice <i>(Sauvignon Blanc 2017 The Awatere River Estate - Marlborough, NZ)</i>	

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If you have an allergy to certain foods please inform a member of the team before ordering.

A discretionary service charge of 10% will be added to your bill. All prices in pounds are inclusive of VAT.