

# 62 Prix Fixe MENU

2 COURSES £25 | 3 COURSES £32

Guests staying on a package including dinner may choose 2 courses from this menu.

## STARTERS

### TODAY'S SOUP (V) (GF?)

With butter and your choice of white G, malted G, SO or gluten free bread E

### BLOOD ORANGE GIN CURED SALMON (GF?)

Salmon cured in Brend Collection Limited Edition Cornish Blood Orange Gin, served with compressed cucumber, dill crème fraiche, rye crisp and torched blood orange 670 Kcal F, G, E, L, D, SE, SO, N

### CHICKEN LIVER PARFAIT (GF?)

Smooth chicken liver parfait, spiced tomato chutney, rocket salad and toasted sourdough 890 Kcal E, G, D, SU, S, SO, N

### BURRATA & TOMATO (GF?) (V)

Heritage tomato carpaccio dressed with herb oil and fresh basil leaves, finished with fresh creamy Italian burrata 391 Kcal G, D, N, M, S, C

## SIDES

### HOUSE CHIPS (VE) (GF) 464 Kcal

### GARLIC BREAD (V) 547 Kcal G, D

### CHEESY GARLIC BREAD (V) 931 Kcal G, D

### HOUSE SALAD (GF) (VE) 155 Kcal M

### CORNISH CIDER BATTERED ONION RINGS (5) (GF) (V) 470 Kcal SU

### SEASONAL VEG (VE) (GF) 42 Kcal

### TRUFFLE, PARMESAN & CHIVE CHIPS (GF) (V) 586 Kcal D

## MAINS

### PAN ROASTED CHICKEN (GF)

Pan roasted chicken supreme served with pomme puree, seasonal greens and a tarragon oil split sherry velouté D, SU

### CORNISH CIDER BATTERED COD (GF)

Large cod tail in a crisp Cornish cider batter, served with house chips, minted pea puree & tartar sauce 1687 Kcal SU, E, F

### PANANG CURRY

Fragrant Thai Panang curry made with coconut, makrut lime and red chilli, finished with Asian vegetables, roasted peanuts and served with basmati rice

On it's own (VE) 876 Kcal P, F

Add Chicken 1117 Kcal P, F, G, D, E

### ROASTED BUTTERNUT & RED PEPPER MAC (GF?) (VE?)

Roasted butternut squash and fire roasted peppers with macaroni in a creamy cashew sauce, baked until golden and finished with a sage and oat crumb, served with garlic bread 1133 Kcal P, N, SO, G, D

### PRESSED PORK BELLY (GF)

Slow braised and pressed pork belly, served with crispy crackling, pomme purée, glazed carrots, caramelised apple and a cider & bacon jus 1031 Kcal

## DESSERTS

### LIMONCELLO CHEESECAKE (V)

Zesty lemon cheesecake infused with Italian Limoncello with a raspberry and mint compote, honey tuile and lemon gel 715 Kcal G, D

### CHOCOLATE BROWNIE (GF) (V)

Dark chocolate brownie topped with confit orange, frozen candied orange zest, white chocolate and cardamom sauce 695 Kcal SO, D, E

### RASPBERRY SORBET (GF) (VE)

Two scoops of local sorbet topped with fresh raspberries and lemon zest 178 Kcal

### VANILLA ICE CREAM (GF) (V)

Three scoops of Yarde Farm of Devon vanilla ice cream 330 Kcal D, P, N, SO

Our dishes may contain traces of allergens. Please let us know if you have any allergens or special dietary requirements.

Whilst we do our utmost to accommodate our guests, we cannot guarantee any dish will be completely allergen free.

(GF) GLUTEN FREE (GF?) CAN BE GLUTEN FREE (please ask) (V) VEGETARIAN (VE) VEGAN (VE?) CAN BE VEGAN (please ask)

D DAIRY G GLUTEN M MUSTARD E EGG MO MOLLUSCS CR CRUSTACEAN C CELERY N NUTS F FISH SU SULPHUR DIOXIDE S SESAME SO SOYA P PEANUTS L LUPIN