



## September 2019 Plat Du Jour

2 Courses £ 14.00    3 Courses £18.00

### Starters

#### MELON AU CITRUS

Ripe Melon with Citrus Fruits

Or

#### ROAST TOMATO SOUP

with Basil Cream

Or

#### SALMON MOUSSE

With Dill Mayonnaise

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### Mains

#### PAPRIKA ROASTED LOIN OF PORK

With Chorizo, Shallots, Celery and Pork Juices

Or

#### PAPILLOTE OF FISH

Selection of the Cornish Coast Wrapped in Filo Pastry & Creamed Leeks

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### Desserts

Pot Au Chocolat With Almond Biscuit

Homemade Meringue with Butterscotch Sauce & Double Cream

Vanilla Panacotta with Kirsch Soaked Cherries

Fig & Cinnamon Roulade With Clotted Cream & Fig Syrup

Vanilla & Rhubarb Ice Cream

Cheese and Biscuits £2 supplement



## September 2019 'A La Carte Menu

### Starters

Pan Seared Sottish Scallops With Crab Cake & Sweetcorn Cowder, **£10**

Roast Tomato Soup With Pesto, **£6.50**

Wild Mushroom Brushetta With Crisp Parma Ham, Parmesan & Basil Oil, **£8**

Prawn & Crayfish Cocktail, **£9**

Aromatic Duck Leg, Chinese Greens, Cashew Nuts & Soya Dressing, **£9**

### Mains

Prime Roast Beef, Yorkshire Pudding, Onion Sauce and Gravy, **£19.50**

Calves Liver & Bacon, Fried Onions & Mashed Potato, **£16**

Herb Crusted Cod, Chive Beurre Blanc, **£16**

Butternut Squash, Ricotta & Fig Tart, **£14**

Herb Roast Corn Fed Chicken, Liver Tart, Fondant & Pan Juices, **£15**

### Desserts **£5**

Pot Au Chocolat With Almond Biscuit

Homemade Meringue with Butterscotch Sauce & Double Cream

Vanilla Panacotta with Kirsch Soaked Cherries

Fig & Cinnamon Roulade With Clotted Cream & Fig Syrup

Vanilla & Rhubarb Ice Cream

Cheese and Biscuits