



Dinner

Marinated Olives, Rosemary & Focaccia Bread

Pea and Ham Soup

Crispy Fried Calamari, Salad, Aioli

Marinated Tandoori Chicken Salad, Mint and Mango Yoghurt

Tempura Battered Tiger Prawns, Oriental Sauce

Hand Picked Local Crab Salad, Chive Crème Fraiche

Local Scallops and Bacon in a Lilliput Caper and Garlic Butter

Locally Picked Mussels in a Thai Broth

-ooOoo-

Crackling Loin of Local Pork, Apple Chutney, Cornish Orchard Cider Gravy, Bubble and Squeak and Fresh Vegetables

Pan Fried Locally Caught Sea Bass, Basil and Prawn Butter, Canarian Potatoes and Fresh Vegetables

Grilled Whole Newlyn Plaice, Garlic Herb Butter, New Potatoes and Fresh Vegetables

Freshly Beer Battered Cod, Crushed Peas, Chips and Salad

Home Made Burger, Salad, Chutney and Fries
(cheddar, Goats Cheese or Cornish Blue Cheese)

Hand Rolled and Cut Button Farm Rib Eye , Chips, Beer Battered Onion Rings
(Pepper Sauce, Marrow Butter, Garlic Butter)