



NEW YEAR'S EVE MENU

Starters

Crab and Prawn Cocktail Marie Rose, Homemade bread.	10.25
Tiger Prawns Tempura batter, Sweet chilli mayonnaise, Lemon.	10/£18
Thai Crispy Beef Salad Sweet chilli sauce, Fresh ginger, Soya & sesame dressing.	10.25
Pan Seared Scallops (3) Fish chowder , Small diced vegetables, Pancetta crumb.	12.50
Freshly Made Soup French onion, Parmesan crouton, Homemade focaccia bread. (V)	6.00
Crispy Squid Flour coated, Sweet chilli sauce, Mixed leaf, Lemon.	10.50
Wild Mushrooms Fresh herbs, Focaccia, Brandy cream, Poached egg, Parmesan. (V)	10.00

Mains

Monkfish Wrapped in Pancetta Lobster bisque sauce, King prawns, Champ mash.	22.50
Duck Breast Sautéed new potatoes, Beetroot, Mushrooms, Cherry tomato, Crispy kale, Jus.	19.50
Trevose Fish & Chips Saffron real ale batter, Fries, Mushy peas, Tartare sauce.	13.50
Beetroot Gnocchi filled with Goats cheese Pesto cream, Parmesan, Rocket.	10.25
Steak Burger -Leaves, Gherkin, Tomato, Mayonnaise, Fries.(add cheese or Bacon £2:00)	13.50
Chargrilled Chicken Burger -Leaves, Tomato, Mayonnaise, Fries,(add cheese or Bacon £2:00)	13.50
Fillet Beef 2x4oz medallions, Chunky chips, Rocket & parmesan salad, Pepper sauce	28.50
Thai curry Cornish seafood, Jasmine rice, Coconut milk, Crispy banana shallots, Coriander.	22.50
Chateaubriand (D.I.Y) 500grms, Onion rings, Three sauces, Grilled tomato, Mushrooms.	55.00

Sides £4.50

Steamed Broccoli with Toasted Cumin Seeds

Slow Roasted Banana Shallots & French beans

Mixed leaf Side Salad

Rocket & Parmesan

Cherry Tomato, Red Onion, Beetroot, Feta

If you have a food allergy or a special dietary requirement please inform a member of staff