

Dinner Menu

TO START

Leek & Potato Soup (V) (GF)

Garlic & Herb Croutons

Pulled Ham Hock Terrine (GF) (D)

Gooseberry Chutney, Pickled Vegetables, Crostini

Highland Cured Oak Smoked Salmon (GF) (D)

Russian Salad, Pickled Cucumber, Soft Boiled Egg, Pea Shoots

MAINS

Rump of 'Loosebeare Manor Farm' Lamb (GF)

Confit Tomato, Pan Gravy, Market Vegetables, Potato Dauphinoise

Tenderloin of 'Lathy Farm' Pork (D)

Sage & Onion Croquette, Bramley Apple Gel, Pan Gravy, Market Vegetables, Leek Mashed Potatoes

'Staplegroove Farm' Sirloin Steak (GF)

Roast Plum Tomato, Mushrooms, Chips
Peppercorn Sauce | £7.50 Supplement

Fillet of Cornish Sea Bass (GF)

Lemongrass, Pepper & Tomato Salsa, Pak Choi, Sugar Snaps, New Potatoes

Mushroom Stroganoff (V) (GF)

Peppers, Paprika, Brandy, Tarragon, Cream, Fragrant Rice

Headlands Platter (GF)

Cold Cuts, Chefs Terrine, Local Cheeses, Salad, Pickles, Soft Boiled Eggs, Freshly Baked Kitchen Bread

DESSERT

Lemon Meringue Tart (V)

Raspberries, Fruit Coulis

Peaches & Cream (GF)

Roast Peaches, Vanilla Panna Cotta

Dinner Menu

DESSERT (cont)

Black Forest (GF)

Chocolate Mousse, Black Cherry Compote, Chantilly Cream

Seasonal Fruit Salad (V) (GF)

Trewithen Dairy Double Cream

Yarde Farm Ice Creams (V)

Clotted Cream Vanilla, Honeycomb, Strawberry, Rum & Raisin or Chocolate

Diabetic & Dairy-Free Ice Cream available on request

TO CONCLUDE

Tea or Coffee & Chocolate Dinner Mint



If you have any food allergies or dietary requirements, please advise your server.

GF - Gluten Free | V - Vegetarian | D - Dairy Free