

3RD BIRTHDAY MENU

2

COURSES FOR £10

MENU SERVED: 11.30AM TO 3PM

15 - 16 JUNE

MAINS

Grilled Fish of the Day

Best of the catch selected by our fishmonger, with Cornish new potatoes, summer veg, lemon and herb butter sauce

The Great Cornish Burger

Made by our butchers with 100% Philip Warren's moorland beef, served in a baker Tom bap with pickles, mustard mayo, leaves and fries

Extras (£1 each): Bacon, Davidstow cheddar, Cornish gouda, Cornish blue

Mezze Platter

Home-made falafels with hummus, Da Bara flatbreads, tzatziki and summer salad

PUDDINGS

Rhubarb & custard crumble

Fresh rhubarb compote with crème Anglaise and crunchy crumble topping (served cold)

Eton Mess

Summer classic, made with local strawberries, home-made meringue, Cornish cream

Trio of Macarons

Made for us by Newquay based French patissiers, Choukette. Choose any 3 from: vanilla, chocolate, raspberry (dairy free), caramel and pistachio
Cornish clotted cream - 50p extra

Add a glass

Cornish wine, beer, lager or cider - £3