

2 courses £34.00

3 courses £39.00



## to start...

HAM HOCK CROQUETTE, TARAMASALATA, FENNEL, APPLE

SEARED VENISON LOIN, CARAMELISED SHALLOT, PICKLED MUSHROOMS 

SMOKED DUCK LIVER PARFAIT, SPICED PLUMS, FRUIT AND NUT BREAD

GRILLED MACKEREL, POTATO AND HORSERADISH SALAD, BEETROOT RELISH 

LOCAL CRAB SOUP, GOUDA GOUGÈRE

CONFIT STUFFED SQUID, CHORIZO, SQUID INK AIOLI, CHARRED COURGETTE

TRUFFLED ROAST PEAR, HONEYED PARSNIP, CORNISH WHIPPED BLUE CHEESE,  
CANDIED WALNUTS 

WINTER SALAD, MARINATED SQUASH, PUMPKIN SEED PESTO  

HERITAGE CARROT, AVOCADO AND BULGUR SALAD, CUMIN DRESSING 

## to follow...

SEARED BEEF SIRLOIN, POTATO ROSTI, CAULIFLOWER CHEESE PURÉE, YOUNG VEGETABLES 

FRIED CHICKEN SATAY ASIAN SALAD, JASMINE RICE

CONFIT BELLY PORK, FONDANT POTATO, BALSAMIC SHALLOTS, TENDERSTEM BROCCOLI 

SEARED PHEASANT BREAST, NUT LOAF, HERITAGE CARROTS, PANCETTA 


CRISP STONE BASS FILLET, CEP MASHED POTATO, CHARRED CORN, TARRAGON BUTTER 

SMOKED LAMB RUMP FOR TWO, MOZZARELLA CROQUETTES, CAPONATA (£8pp supplement)

CHATEAUBRIAND FOR TWO WITH ALL THE TRIMMINGS (£20pp supplement)

WHOLE SOLE À LA MEUNIÈRE, HERB NEW POTATOES, BUTTERED SPINACH, CAPER BEURRE NOISETTE (£8pp supplement)

PAN-FRIED HAKE, CURRIED GNOCCHI AND CAULIFLOWER, ALMOND AND SULTANA BROWN BUTTER

MISO BAKED AUBERGINE, PAK CHOI, FRIED TOFU, WASABI DRESSING  

GOATS' CHEESE TART, YOUNG BEETROOTS, BRAISED SHALLOTS, HAZELNUT DRESSING 

BAKED ROUND COURGETTE TARKA DAHL, SPINACH, BHAJI  

## *to finish...*

BANOFFEE TART, PEANUTS, LIME AND YOGHURT SORBET

APPLE AND BLACKBERRY CAKE, HAZELNUTS, BLACKBERRY SORBET 

RED WINE MOUSSE, PEAR, CORIANDER

BUTTERMILK PANNA COTTA, RHUBARB, PINE NUT AND SULTANA GRANOLA

BAKED YOGHURT, MANGO AND PASSIONFRUIT 

CHOCOLATE PARFAIT, ORANGE AND SESAME 

MACERATED PLUMS, POMEGRANATE, CRÈME FRAICHE ICE CREAM 

BAKED TUNWORTH CAMEMBERT FOR 2, ROASTED GARLIC AND ROSEMARY,  
FRUIT AND NUT TOAST (£3pp supplement)

CORNISH AND CONTINENTAL CHEESEBOARD, CHUTNEY, BISCUITS, CRISP BREAD,  
GRAPES AND CELERY (£4pp supplement)

## *finally...*

FRESHLY BREWED TEA OR COFFEE

SERVED AT YOUR TABLE OR IN THE LOUNGES INCLUDED

ESPRESSO	£2.75
AMERICANO	£3.15
FLAT WHITE	£3.60
LATTE	£3.75
CAPPUCCINO	£3.75

## *petit fours...*

*£2 each*

HEADLAND SEASCAPE MACARONS  
ROSEWATER CHOCOLATE TRUFFLES  
CLOTTED CREAM FUDGE



'Samphire is as ancient and integral to our coastline as this very headland on which our hotel proudly resides. A spikey, vibrant green flowering plant, it lends itself well to pickling and goes with any number of seafood dishes. Even floured and fried, it's robust crests make a fine fritter. In fact, at one time the streets of London rang with hawkers shouting, 'Crest Marine!' an old name for the plant. The flavour is a wild mixture of floral and peppery with fennel hints. Chopped fine and fresh in a tartare sauce it doesn't go amiss either. Look for it on our menus, our chefs love a bit of foraging when time allows.'

We are proud to use the following Cornish producers:

Angus Trotter	Meat
Two Brothers Sausage Co.	Meat
Matthew Stevens	Fish
Roddas	Dairy
Callestick Farm	Ice cream and sorbets
Rosedown	Eggs
Origin	Coffee
Niles Bakery	Breads
Coswarth Farm	Cold pressed rapeseed oil
Cornish Seaweed Co.	Seaweed
Cornish Tea Company	Speciality Teas
West Country Fruit Sales	Fruits and vegetables
Boddington's	Strawberry jam

Our menus also feature a wide selection of Cornish cheeses



## *meet the chef...*

### Executive Chef, Christopher Archambault

Since starting out in Devon where he became well known for his inspired, local menus, Chris' passion for food has taken him all over the world. From the Channel Islands to The Goodwood Estate in West Sussex, and long tenures in Dublin, London and in Canadian ski resorts, Chris' experience knows no boundaries!

However, relocating to Cornwall in 2015 was something of a homecoming to him: "I've been waiting for the right opportunity in Cornwall for some time. The wife being Cornish, all roads led here eventually! Very excited to join such an iconic property and build on an already fantastic reputation. It's great to be home."