

## *Vegan Menu*

### *to start...*

TENDER STEM BROCCOLI, tofu, caper shallot dressing

COURGETTE SALAD raspberry sorbet, raspberry, hazelnuts

GADO GADO INDONESIAN VEGETABLE SALAD, satay sauce, fried tempeh

CHILLED BEETROOT SOUP, beetroot crisps, dill oil

### *to follow...*

CURRIED CAULIFLOWER, spinach, poppadum, grilled spring onion, smoked aubergine

MAPLE ROASTED SWEET POTATO, charred corn, red cabbage pickle, collard greens, candied pecans

TOASTED OAT 'RISOTTO', wild mushrooms, confit onion, watercress

SALSA VERDE TAGLIATELLE, shaved vegan cheese, black olives

### *to finish...*

STRAWBERRIES & RASPBERRIES, hazelnut and rose ice cream

CHOCOLATE MOUSSE, chocolate orange ice cream

PINEAPPLE CARPACCIO, roasted lemon sorbet

VEGAN CHEESE, membrillo, crisp bread

*2 courses £19.95 3 courses £24.95*



## *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

## *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."

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