

#### **Starters**

**Arancini primavera** (V) (GF\*) shaved asparagus, spring pea, truffled broad beans

Kilhallon Farm pork belly (DF\*) pak choi, spiced rice syrup, daikon, soy

**Chicken & leek terrine (**GF\*) red onion jam, baby vegetables, sourdough croutes

**St. Ives smoked salmon gravlax** (DF) heritage beets, burnt orange, endive, caviar

**Fowey scallops** (GF) onion bhaji, curry emulsion, coriander

#### Main courses

**Cornish Ruby Red beef fillet** (GF) (DF\*) cauliflower purée, carrot fondant

**Cannon of local lamb** (GF\*) (DF\*) shallot mash, crushed peas, spring onion, broad beans, jus

Wild turbot (GF)

Cornish new potatoes, parsley velouté, asparagus, sea vegetables

**Roast Newlyn cod** (DF) (GF\*) pepper tomato hash, scallop roe tuille, pea, caviar

### Trebarvah Farm Cauliflower Royale tart (V)

Tenderstem, spring greens, spring onion

#### Sides £6

Summer beans & greens (GF)

**Confit garlic Tenderstem** (GF)

Cumin carrots (GF)

Hand-cut chips (GF) (DF)

Cornish new potatoes, gremolata (GF)

# CHAPEL

#### Desserts

**Chocolate ganache** (V) (GF\*) hazelnut sponge, mint gel, crème fraiche ice cream, crystalised mint

#### Strawberries and cream semi freddo (v)

compressed strawberries, mint tuille, strawberry sorbet

#### Rhubarb cheesecake (GF)

poached rhubarb, ginger crumb, rhubarb sorbet

#### Pineapple financier (GF) (V)

mango salsa, coconut sorbet, crystalised mint

## **Cornish cheeses** (v) biscuits, quince, celery, grapes

#### 2 courses £48 3 courses £55