

Starters

Moroccan spiced chickpea falafel, cherry tomato fattoush, mint, red pepper compote (vg, gf) 9 Seared sustainable sourced Cornish scallops, pea, mascarpone and preserved lemon risotto (gf) 11 Whisky oak smoked duck Caesar salad, baby gem, croutons, shaved parmesan, quails egg 10 Sea salt and Indonesian black pepper dusted calamari, smoked paprika aioli (gf) 8 Vale of Camelot Blue twice baked souffle, honeyed fig, pickled walnuts, gruyere mornay 9 **Mains** Pan roasted stone bass, warm vitelotte potato & asparagus salad, capers, wild garlic pesto (gf) 22 Newlyn landed hake nicoise salad, new potato, fine beans, cherry tomato, hens egg, olive, anchovy (gf) 24 Dry aged fillet of local beef, hand cut chips, oyster mushrooms, roast tomato, rocket & parmesan (gf) 28 Vanilla glazed duck breast, crushed Cornish earlies, hibiscus, baby spinach, cooking juices (gf) 24 Roast lamb chump, dauphinoise potato, asparagus, broad beans, baby spinach, red wine jus (gf) 26 Quinoa, pea and broadbean croquette, warm bell pepper caponata, asparagus, red chilli (vg,gf) 18 Sides 4.5 Tenderstem broccoli, chilli oil, toasted almond Hand cut, rosemary salted chips Buttered spinach, garlic, nutmeg Rocket salad, shaved parmesan, balsamic Garden salad, raspberry vinaigrette Homemade bread platter Blue Cheese Sauce Peppercorn Sauce 2.5 **Desserts** Dark chocolate & hazelnut bayarois, banana ice cream, crystallised chocolate, cinder toffee (vg,gf) 9 Cameron's special sticky toffee pudding, root ginger ice cream, salted butterscotch sauce 9 Peach Melba-poached Italian peach, raspberry mousse, vanilla ice cream, crushed amaretti (gf) 9 Award winning British artisan cheese platter, quince, homemade sourdough, fruits 11

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A selection of 2 of our own organic cream ice creams and fruit sorbets (gf)