

Sunday 21st November

Cornish Negroni £8.50

Tarquins Gin | Knightor Vermouth | Campari

Blackberry Kir Royale £7.50

Blackberry Liqueur | Prosecco

Sicilian Nocerella Olives £4.00

Goats Cheese Bon-Bon £8.50

Candied Beetroot | Apple | Caramelised Walnut

Pan Seared Fowey Scallops £11.50

Cauliflower | Chorizo | Parsnip Crisps

Smoked Cornish Duck Breast £9.50

Poached Cucumber | Pickled Kohlrabi | Fig | Balsamic Dressing

Torched Cornish Mackerel £8.50

Smoked Mackerel Pate | Cherry Tomato Salsa | Dill Mayonnaise

Cornish Monkfish "Scampi" £9.50

Thai Style Coleslaw | Sweet Chili Dipping Sauce | Lime

Pan Fried Potato Gnocchi £14.95

Caponata | King Oyster & Shitake Mushroom | Truffle | Pangrattato

** Castel Firmian, Pinot Grigio, Italy - £6.75 175ml Glass*

Cornish Chicken Supreme £16.95

Potato Fondant | Salt Baked Shallot | Tenderstem | "Old School" Chasseur Sauce

** Artisans Blend, Viognier/Shiraz - £6.50 175ml Glass*

Grilled Cornish Plaice Fillets £17.95

New Potatoes | Braised Fennel | Samphire | Roast Chicken & Chive Butter Sauce

** Serra Da Estrella Albarino, Spain - £8.00 175ml Glass*

Roasted Fillet of Cornish Hake £17.95

Crushed New Potatoes | Steamed Leeks | Sauce Vierge

** Featherdrop Sauvignon Blanc, New Zealand - £7.75 175ml Glass*

8oz Cornish Sirloin Steak £17.95

8oz Cornish Fillet Steak £23.95

If you would like a Fillet Steak cooked more than Medium/Rare we will butterfly the steak due to thickness

Chips | Portobello Mushroom | Red Onion & Rocket Salad | Garlic & Thyme Butter

** A Punto, Malbec, Spain - £7.25 175ml Glass*

**These wines are only our recommendation of what would be nice with each dish*

sssChips £3 | New Potatoes £3 | Side Salad & Pickles £3

To help support the village reopen since the pandemic we are asking for a £1 discretionary donation to be added to your bill. This will be split 50/50 between Little Petherick Church and The Village Hall both of who did not receive any government support. This is discretionary and if you would prefer it be removed please let us know. Thank you.