



DINNER - WEDNESDAY 3RD JUNE 2026

Seared Cornish scallops, crushed peas,
Hillside Farm lemon chilli jam, garlic &
ginger, parmesan crust

Asian duck confit salad

Roast fillet of Westcountry beef, crushed
potato calcannon, red wine & thyme jus,
truffle oil

Roast monkfish tail, Trenoweth asparagus
broad bean & samphire butter sauce

Crunchy nut panna cotta

Artisan cheese selection, balsamic
pickled onion, IOS black apple butter,
onion jam, crackers

Espresso coffee or fresh mint infusion

Sweet treats

£70

Intimate | Immersive | Unforgettable