

Inn on the Shore
From May 17th
Sample Menu - À La Carte

Starters

Homemade breads and whipped butter

Downderry potato tart - Cornish brie - rosemary - truffle

Scallop Ceviche - mango - fresh chilli - lime - coriander - cresses

Gin cured Cornish Salmon - pickled cucumber - compressed apple - fennel - dressed mustard leaves - herb oil

Aged beef mince on bone marrow toast - mustard - watercress

Fried Devon crab cake - pickled fennel - lemon butter sauce - parsley oil

Mains

Delica squash salad - lentils - whipped goats' cheese - Tenderstem broccoli - cavolo nero - pine nuts

Curried pulled shepherds' pie - onion and fennel bhaji - lamb jus - minted marrowfat peas

Cornish Sea Trout - heirloom tomato ceviche - pickled shallots - sea aster - fennel and herb broth - herb emulsion

Whole butterflied mackerel - samphire - lemon dressing

Poached Cornish cod - pea - crispy bacon - brussel sprouts - parsley oil

Aged sirloin steak - bone marrow - pickled shallot and herb salad - bearnaise sauce

Ribeye steak frites - peppercorn - mustard dressed watercress

Chateaubriand for two - wild garlic and herb butter - mushrooms - tomatoes - two portions of hand cut fries

Sides

Hand cut chips - bearnaise

Truffle and parmesan fries

Charred baby gem - garlic and herb brown butter

Mustard dressed watercress salad

Desserts

Doughnuts - salted caramel sauce

Vanilla meringue - lemon sabayon - hot berries - almonds - baby mint

Toffee glazed pineapple - clotted cream ice cream - shaved coconut - pina colada

Dark chocolate torte - English Cream

