

# GIN TASTING TWO COURSE MENU

## STARTERS

### FIGS & PARMA HAM (gf)

Caramelized figs with Parma ham on a bed of pea shoots with a balsamic dressing

### LIME & CHILLI TIGER PRAWNS (gf)

Pan fried with red chili's, fresh lime & coriander

### SCALLOPS (gf)

A trio of seared Atlantic scallops with crispy pancetta & Beetroot puree

### BABY BACK RIBS (gf)

Slow cooked in our sticky sauce served with sesame seeds & red chili

## SHARERS

### STARTER PLATTER

A perfect way to start with Ribs, Tiger Prawns, bread & oils & fries

## MEAT

*All steaks are served with our house steak chips, vine tomatoes & field mushroom*

### 7oz\* FILLET ON A HOT STONE (gf)

Prime fillet steak served on a hot granite stone for you to cook to perfection

### RIB EYE STEAK 8oz\* (gf)

A great steak with a perfect mix of taste and tenderness

*Add Whisky & pepper sauce, Bearnaise, or roquefort sauce £2*

### BEEF BOURGUIGNON (gf)

Prime fillet tails braised in Red wine with shallots, pancetta and creamy mash

## SEAFOOD SPECIALS

### SURF & TURF SKEWER (gf)

Chunks of fillet steak & tiger prawns on a giant skewer with fries & salad

### SALMON (gf)

Fillet of salmon with tender stem broccoli and roasted new potatoes in a saffron cream sauce

### SEAFOOD LINGUINE

Prawns, Mussels & salmon in chefs white wine sauce served with linguine

### LUXURY FISH PIE

Cod, smoked haddock, salmon, creamy white wine sauce & a touch of dill topped with mash

## CLASSICS

*All dishes are prepared in house using the freshest of local produce*

### FISH & CHIPS

Hand battered with our famous tribute ale with chunky chips with garden or minted mushy peas

### MOULES MARINERE (gf op)

Local Porthilly mussels cooked in white wine and cream & served in the pot with bloomer & fries

### CLASSIC COB SALAD (GF)

A hearty salad of mixed greens, tomato, bacon, avocado, chicken, blue cheese & house dressing

### PIE OF THE DAY

Please ask your server for today's delicious pie dish

## DESSERTS

### DARK CHOCOLATE BROWNIE

Delicious brownie served with vanilla ice cream

### TOFFEE & HONEYCOMB CHEESECAKE

Creamy cheesecake topped chunks off indulgent with toffee & honeycomb pieces

### STICKY TOFFEE PUDDING

A winter favourite served with custard

### CHEESE BOARD

A selection of three local cheese with biscuits and chutney

**PLEASE SPEAK TO A MEMBER OF THE TEAM IF YOU HAVE ANY FOOD ALLERGIES**

**(gf) = Gluten free / (v) = Vegetarian / (vg) = Vegan**

**IF YOU HAVE A FOOD INTOLERANCE. PLEASE SPEAK TO A MEMBER OF THE TEAM**