



## **2 Course Dinner**

£60 per head served in the intimacy of the Shack over looking the Garden

### **Mains**

Ribeye Steak

Catch of the Day

Stuffed Chicken Breast with Bacon

Slow Roasted Pork Belly with Apple, Sage and Cornish Cider

Whole Garlic Portobello Mushroom with Cornish Brie, Caramelised Red Onion and Sage

Tart Curried Nutroast

Butternut Squash Tartlets

*all served with new potatoes, french beans,  
mediterranean vegetables and  
caramelised port gravy or saffron vermouth gravy*

### **Puddings**

Sticky Toffee Pudding

Poached Pear with Armagnac Mousse

Almond and Berry Crumble with Vanilla Custard

Goey Chocolate Torte with Fresh Raspberries

Individual Summer Berry Pavlova

*All puddings are home made  
We use Cornish Rodda's cream*

*Please let me know any Dietary or Nut allergies  
Please Bring your own Wine No corkage charged*

*Our fish is either from Key Market in Truro  
or direct from the harbour at Mevagissey.*

**We support local food producers by using  
Cornish products whenever we can.**