

Sample Evening Tasting Menu

*Our menu changes on a daily basis to reflect the very best seasonal produce available.
We source at least 80% of this produce in Cornwall.*

Baker Tom's bread baked daily and the best Puglian green olives

To get you started...

Fiori di zucchini fritti *Ruggeri Prosecco 'Giustino B', 2008, Valdobbiadene, Italy*

Insalata...

Deli Farm Cornish coppa, beautifully dressed golden beets, micro herbs and horseradish *Alois Lageder Gewurztraminer, 2008, Trentino Alto Adige, Italy*

Or

Bruschetta of mozzarella di bufala, heritage tomatoes, pea shoots and salmoriglio *Donnafugata 'Polena', 2009 Sicily, Italy*

Primi...

Fifteen's amazing seaside squid ink taglierini with chilli and fennel seed pangrattato *Martin Codax Albarino, 2009, Rías Baixas, Spain*

Or

The lightest potato gnocchi, English peas, broad bean leaf pesto, Vulscombe goat's cheese and toasted almonds *Livio Felluga Friulano, 2008, Friuli-Venezia-Giulia, Italy*

Secondi...

Crispy fillet of line caught sea bass, crushed Jersey Royals, char grilled radicchio, smoky speck, rosemary and anchovy dressing *Charles Melton Rose of Virginia, 2009, Barossa Valley, Australia*

Or

Pan fried fillet of Cornish turbot, insalata of violette artichokes, zucchini and heritage tomatoes with a chilli and mint dressing *McHenry Hohnen 'Calgardup Brook' Chardonnay, 2008, Margaret River, Australia*

Or

Parmigiana di melanzane (a classic Italian dish of aubergine, tomato and mozzarella) and Newlina's wild rocket *Tenuta di Capezzana 'Barco Reale di Carmignano', 2007, Tuscany, Italy*

Or

Roast fillet of Angus beef, lenticchie di Castelluccio, broadleaf spinach and vino rosso bagna cauda *Vecchie Terre di Montefii, 'Bruno di Rocca', 2002, Tuscany Italy*

Dolci e Formaggi...

Amedei Toscano double chocolate brownie cheesecake, Buttervillia's spearmint syrup and crispy mint leaves *Cantine Leonardo Vin Santo 'Tegrino', 2004, Tuscany, Italy*

Or

Glazed Amalfi lemon tart, Sarah's blackcurrant ripple ice cream and pistachio wafer *Treloar Muscat de Rivesaltes, 2006, Roussillon, SW France*

Or

Formaggi: Cornish Blue, Sharpham's and Westcombe with Jon's walnut bread and fruit chutney *A Mano Aleatico 'Passito', 2008, Puglia, Italy*

Caffé e Cioccolatini

Origin's amazing in season espresso blend coffee, roasted in Cornwall and a mouthful of Amedei chocolate indulgence

Tasting Menu at £55 per person

If you suffer from a food allergy please ask our staff for advice about what dishes contain.

Wine pairings optional at £42 per person

The wine tasting package is optional and has been designed to make your dining experience that little bit more special with a tasting measure of wine to match each course. Of course, we've had to do loads of eating and drinking to find some really amazing food and wine combinations!