

*Set Lunch Menu*

*2 Course Menu £20/ 3 Course Menu £25*

**Homemade Sourdough, Salted Butter £4.00**  
**Homemade Focaccia, Balsamic Glaze, Olive Oil £4.00**  
**Lemon and Parsley Marinated Anchovies £5**  
**Marinated Olives £3.50/£6.00**

**Starters**

**Cornish Mussels**

Cornish mussels steamed in a hive white wine, garlic, herb and cream sauce

**Mackerel Pate**

Smoked mackerel pate with cornichons and croutons

**Confit Chicken Croquette**

Chicken croquette with romesco sauce, parmesan and pickled red onion

**Broccoli and Smoked Cheddar Soup**

Finished with olive oil and chives

**Baba Ghanoush**

Homegrown aubergine baba ghanoush with house pickles, toasted pinenuts and chargrilled sourdough

**Mains**

**Club House Fish and Chips**

Crispy battered haddock fillet served with rustic cut chips, mushy minted peas, and tartare sauce

**Roasted Candy Beetroot**

Roasted beetroot, pickled beetroot, chickpea and tahini puree, dukkha, beetroot glaze and dressed rainbow chard

**Bavette Steak (+£4 Surcharge to Set Menu)**

Chargrilled 8oz bavette steak with salsa verde, dressed homegrown leaves and skinny fries

**Cornish Hake**

Pan Roasted Hake Fillet with a confit garlic butter sauce, parsley oil, dressed kale

**Whole Cornish Plaice (+£6 Surcharge to Set Menu)**

Whole baked plaice, anchovy butter, dressed rainbow chard

**Sides £4.50**

Rustic Chips, Skinny Fries, Crispy Potatoes, Mustard Dressed Greens

**Desserts**

**Chocolate Mousse**

Served with port roasted fig, olive oil, rock salt and toasted pistachio

**Meringue**

Meringue with fruit compote, Chantilly cream and raspberry sorbet

**Lemon Posset**

Served with homemade shortbread and macerated raspberries

**Buttermilk Panna Cotta**

Served with caramelised white chocolate and macerated strawberries

**Crumble**

Apple and blackberry crumble with vanilla ice cream

**Petit Four**

Salted caramel chocolate, dark chocolate truffle, coffee fudge

**Selection of Ice Creams and Sorbets £2.95/scoops**

**Ice creams:** strawberry, chocolate, vanilla      **Sorbets:** raspberry, mango, blood orange and lemon

**D E S S E R T   W I N E**

**75ml Glass of – 2020, Mas Amiel Maury, France 8.75**

(Ideal with Chocolate)

**75ml Glass of – 2021 Joostenberg, Noble Late Harvest Chenin Blanc, Paarl, South Africa 8.25**

**75ml Glass of Pfeiffer Muscat, Rutherglen, Australia 8.25**

**75ml Glass of – 2017 Kardos Tokaji Aszú 5 Puttonyos, Mád-Tokaj, Hungary 8.75**

(Ideal with fruit-based desserts and cheese)

**75ml Corney & Barrow Finest Ruby Reserve Port 6.00**

**75 ml Glass of Warre's Otima 10-year-old Tawny Port 7.25**

**75ml Glass of Corney & Barrow's 20-year-old Tawny Port 9.00**

(Ideal with cheese)

**OTHER WINE RECOMMENDATIONS FOR THE DAY!**

**2022 Organic Bodegas Bagordi Rioja Rosado, Rioja, Spain 7.75/22.00/30.00**

**2022 Ezimit Viognier, Republic of North Macedonia 7.95/23.00/31.00**

**2022 Doppler Zelenci Silvanec, Styria, Slovenia (10.5% abv) 33.00**

**2022 Picpoul de Pinet Terre D'Eole, Languedoc, France 8.50/27.00/34.00**

**2022 Sabar Kéknyelű Kómagas, Badacsony, Hungary 35.00**

**2022 Organic Gancedo Godello, El Bierzo, Leon, Spain 37.50**

**2022 Chelti Tsinandali, Kakheti, Georgia 36.50**

**2022 Bodegas Aquitania Bernon Albarino, Rias Baixas, Spain, 39.50**

**2019 Castlewood Blanc de Blancs, Devon, England 13.00/69.00**

(Ideal with our fish and shellfish dishes)

**2022 Cantina di Negrar Corvina, Verona, Italy 7.50/20.50/29.50**

**2021 Ezimit Vranec, Republic of North Macedonia 31.00**

**2023 Organic Gancedo Mencia, El Bierzo, Leon, Spain 33.50**

**2021 Petit Immortelle, Rouge, Cotes de Roussillon, France 36.00**