

Conservatory Menu

Goujons of local brill on minted crushed peas with pomme frites and tartare sauce

Local hake wrapped in Parma ham on ratatouille with a black olive tapenade

Parmesan crisps layered with goats cheese mousse on a bed of marinated beetroot

Cream of butternut squash and red pepper

Beetroot gazpacho

Butter roasted local cod on champ potatoes with mushroom, mussel
and spinach bonne femme

Seared salmon on herb crushed potatoes with wilted spinach, baby vegetables
and béarnaise sauce

Pan fried local turbot on mango, avocado, lobster and spring onion salsa with rocket
and parmesan salad

Seared rib eye steak with stuffed tomato, pomme frites, caramelised shallots
and sauce Choron

Wild mushroom casserole with herbs and spinach

Our own freshly caught lobster served thermidor, grilled with garlic butter or steamed
with salad and new potatoes, please order in advance if possible
(supplement when available: £11.50 half a lobster, £21.00 whole lobster)

Assiette of lemon; lemon tart with mint pesto, lemon posset, lemon meringue with poached berries

Caramelised banana bavoir with fruit salsa and peppered brandy horn

Dark chocolate tart with Cornish clotted cream and a chocolate tuille

A selection of cheese

Coffee & petit fours

All of our seafood, meats, dairy produce and selected vegetables are sourced locally, when possible, from the Isles of Scilly and Cornwall