



Sample Farmhouse Restaurant Menu

Marinated Black and Green Pitted Olives £2.50

Starters

White Bean Veloute, Smoked Haddock and Curry Oil

Goats Cheese Brulee, Watercress and Beetroot

Roast Breast of Pigeon in a Brandy, Sage and Pork Farci, Pear and Walnut Salad

Warm Smoked Mackerel, Horseradish Cream, Pickled Cucumber

Chicken and Mushroom Roulade, Celeriac Remoulade, Red Amaranth

Mains

Roast Pheasant Breast, Braised Red Cabbage, Chateau Potato, Cornish Black Pudding

Maple Glazed Belly of Cornish Pork, Roast Root Vegetables, Pomme Puree

Seared Catch of the Day, Bubble and Squeak, Crispy Bacon, Caramelised Onion, Red Wine Jus

Pave of Salmon, Parsnip Puree, Wilted Spinach, Parmentier Potato

Vegetable Lasagne, Parmesan Cream, Rustic Garlic Bread

Desserts

Plum Tart Tatin, Lemon Sorbet

Vanilla Risotto, Apple Compote

Selection of Langage Farm Ice cream, Brandy Snap Basket, Trewithen Farm Clotted Cream

West Country Cheese Plate, Chutney and Biscuits (£3.00 supplement)

Hot Chocolate Fondant, Mascarpone

2 Course £15.00

3 Course £18.00

Coffee and Farmhouse Fudge £2.50