

Sample Menu – the menu changes daily

Evening Menu

All our food is locally sourced wherever possible and freshly cooked
Please let us know your choices from the menu at Reception in the morning

Starters

- Spicy Red Lentil Soup** – A homemade soup served with chunky bread (V) **£5.00**
- Fairbank Prawns** – Plump North Atlantic prawns in a Marie Rose sauce served on a bed of mixed leaves with buttered wholemeal bread **£5.50**
- Goat's Cheese and Sun-Blushed Tomato Tartlet** – Cheese pastry filled with goat's cheese Topped with vegetables, sun-blushed tomato and cheddar cheese with baby leaves (V) **£5.50**

Main Courses

- Fairbank Beef** – Slowly cooked Cornish stewing steak, onions, carrots, tomatoes, a touch of curry powder, beef stock and port served with creamy mashed potatoes **£12.00**
- Spicy Lamb with Dauphinoise Potatoes** – Griddled Cornish lamb steak coated with spices Served with potatoes cooked in garlic and cream **£12.00**
- Pancetta wrapped Hake** – Chunky fillet of Newlyn hake wrapped in pancetta served with new potatoes in a beurre blanc sauce **£13.50**
- Mediterranean Style Pasta** – Pasta tossed in a rich tomato, onion, garlic, pepper and black olive sauce (V) **£11.00**
- Choice Salad** – Your choice of Cajun chicken, plain chicken, ham, cheese and egg, prawns or smoked mackerel with salad leaves, pasta salad, new potatoes and creamy coleslaw **£11.00**

Desserts

- A selection of desserts** will be offered at the end of your meal, all served with Kelly's Cornish vanilla ice cream or Rodda's clotted cream **£5.50**
- Cornish Cheese Platter** – A selection of Cornish cheeses with Cornish chutney **£7.00**
- Children's Meals** – Please discuss options with us **£6.00**
- Filter Coffee or Selection of teas** **£1.50**

Due to new legislation we are no longer allowed to claim food is Gluten Free, however if you have a gluten intolerance (or any other) we can cook most dishes to suit your diet, just ask.

(V) – Vegetarian