

Spring

A taste of spring

LOCAL BITES

Woodlands Cornish Venison, brown sauce

Bude Mushrooms, truffle mayo

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Asparagus, hazelnut, onion, parmesan

Cornish monkfish, carrot, ginger

Holsworthy Pork, onion, wild garlic

Cornish brill, brown shrimp, asparagus

Dartmoor lamb, Lyonnaise, morrels, broad beans

Cornish cheeses, celery, grapes, walnut, biscuits £12 supplement

TO FINISH — choose one

Burnt Cornish cream, rhubarb, white chocolate

Muscovado, yuzu, ginger

£85 per person

À la carte

LOCAL BITES

Woodlands Cornish Venison, brown sauce

Bude Mushrooms, truffle mayo

TO START

Asparagus, hazelnut, onion, parmesan

STARTERS — choose one

Jersey royal, wild garlic, black onion

Holsworthy Pork, onion, wild garlic

Cornish monkfish, carrot, ginger

MAINS — choose one

Dartmoor lamb, lyonnaise, asparagus, morels

Wild garlic gnocchi, morels, broad beans, Nanny Muffet

Cornish brill, brown shrimp, asparagus, pea

SIDES — £5 each

Jersey royals, wild garlic

Broccoli, flaked almonds

TO FINISH — choose one

Burnt Cornish cream, rhubarb, white chocolate

Muscovado, yuzu, ginger

Cornish cheeses, celery, grapes, walnuts, biscuits

£60 per person

Suppliers



1 Bude Mushrooms
Bude

2 North Coast Wines
Bude

3 Electric Bakery
Bude

4 Whalesborough Cheese
Bude

5 Neetfield Market Garden
Bude

6 Woodlands Cornish Venison
North Cornwall

7 Underdown Dairy
Okehampton

8 Dart Fresh
Exeter

9 Philip Warren & Son
Launceston

10 Sharp's Brewery
Rock

11 Total Produce
Bodmin

12 Rodda's
Redruth

13 Yallah Coffee
Falmouth

14 Celtic Fish and Game
St Ives

15 Trink Dairy
St Ives