



Evening Menu

Served from 6pm-7pm - please enquire regarding available nights

Please order your evening meal choices at breakfast or on arrival with a member of the team and inform us of any allergen, dietary requirements or wish for something more simple.

2 Courses £18

3 Courses £21

(Service charge not included)

Starters

Sea-bass Pate with capers

Served with toasted sourdough bread and butter

Homemade soup of the day (v)

A piping hot bowl of homemade soup served with a chunk of sourdough bread and butter

Smoked Salmon, carrot, pine nut and orange salad

Served on a bed of mixed leaves and herbs then drizzled with olive oil with a hint of cinnamon

Crab cake (£2 supplement)

Locally caught white crab meat, mixed together with ginger, lime, chilli and coriander. Served with dressed leaves and a sweet chilli jam

Bourbon chicken wings with blue cheese

Marinated chicken wings with a sticky bourbon glaze with celery sticks and a Gorgonzola cheese dipping sauce



Main Courses

All dishes are served with potatoes and vegetables of the day (unless stated otherwise), however if you would like a salad instead please let us know.

Fish Pie

Cod, whiting, salmon and prawns in a creamy sauce with dill, peas and truffle oil then baked with a mashed potato and cheese topping

Steak and Ales of Scilly pie

Tender beef steak slowly cooked in local ale and topped with shortcrust pastry

Cod and Pancetta

A fillet of cod wrapped with Pancetta and roasted together with potatoes, olives, lemon, tarragon and green beans

Grilled whole plaice

A whole plaice grilled with a citrus, prawn and herb butter

Stuffed chicken breast

A chicken breast stuffed with crispy chorizo, basil and mozzarella then wrapped in Serrano ham

Sirloin steak (£3 supplement)

Cooked to you're liking with mushrooms and tomato and a creamy mushroom, red wine and peppercorn sauce

Sweet potato and cashew nut Massaman Curry (vegan)

With green beans, cauliflower, peppers and onion in a creamy coconut curry milk sauce. Served with rice and poppadom.

Ratatouille Risotto (vegan)

Aubergine, courgette, pepper, onion in a rich and herb tomato sauce with arborio rice and vegan cheese shavings.

Desserts

Warm chocolate brownie with clotted cream.

Homemade sticky toffee pudding with clotted cream.

St Clements posset with a raspberry coulis and shortbread.

Trio of Troytown ice cream from St Agnes.



