



Three-course Midsummer Menu

Examples of menu choices:

Starters

Stuffed zucchini flowers with Padstow crab and chipotle mayo

Grilled Mackerel, shaved fennel, lime and coconut salad

Salad of smoked chicken, peppers and basil

Burrata, grilled peaches and thyme honey

Heirloom tomato caprese, aged balsamic and wild rocket

Main

Seabass, chicken broth and baby summer vegetables

Feather steak, confit shallots, wild mushroom and watercress

Confit duck salad, green beans, roasted tomatoes, frisse, Cornish news and tapenade dressing

Chicken ballotine, peas, bacon, baby gem and charlotte potatoes

Seaside risotto- the best from St Mawes, chilli pangratatto

Dessert

Cornish strawberry shortcake, clotted cream ice cream

Amalfi lemon curd tart, raspberries and honeycomb

Apricot and almond tatin

Tahitian vanilla parfait, boozy cherries and brittle