



FALLOWFIELDS

£35 for three courses

TO START

Cornish black bream - wasabi - torched cucumber - coriander (£4)

Pumpkin veloute - lemongrass - chive (v)

Wild mushrooms - crumpet - candied walnut - parsnip - truffle (v)

Beetroot salmon gravlax - horseradish - pickled beetroot - sorrel - chive

Falmouth scallops - river Exe mussels - tomato - chard - Noilly Pratt (£4)

MAINS

Spiced ling - cauliflower - onion bhaji - tender stem broccoli - coconut - coriander

Hake - crab ravioli - celeriac - cavolo nero - wild mushroom - Madeira jus (£2)

Cornfed chicken - burnt onion - truffle arancini - chard - jus - truffle oil

Kynance fillet - watercress - braised shin - potato puree - heritage carrot - red wine (£8)

Celeriac fondant - chicory - chard - cavolo nero - heritage carrot - celeriac jus (v)

DESSERT

Buttermilk pannacotta - orange - rhubarb - pumpkin seed granola - blackcurrant

Toffee apple mousse - popcorn - candied hazelnut - compressed apple

Artisan cheese - quince - crackers - apple

Dark chocolate fondant - griottine cherry - yogurt - cherry sorbet

Coffee and petit fours (£4)