}

2 Courses | £19 per person 3 Courses | £25 per person

Starters

Butternut Squash Soup mixed seeds, paprika (vg)
Heritage Beetroot baby spinach, goat's cheese (v, gf)
Atlantic Prawn Cocktail marie rose, gem lettuce (gf)

Mains

Barbecued Autumn Squash white bean puree, herb pesto (vg, gf) **Porthilly Mussels** butter, white wine, charred bread **Flat Iron Steak** gentlemen's relish butter, fries (gf)

Sides (supplementary)

Mixed Leaves shallot vinaigrette (vg, gf) 6

Heritage Carrots maple glaze (vg, gf) 8

Fries old bay mayonnaise (v) 6

Desserts

Ice Cream & Sorbet Selection 2 scoops (gf)
Chocolate Brownie A La Mode sour cherry, vanilla ice cream (v)