

# THE ROSE VINE

Please note that this is a sample menu and subject to change. Sides are charged additionally.

3 courses | £39 per person

## STARTERS

### PAN FRIED SCALLOPS

with baby gem lettuce, croutons, parmesan and pancetta

### HADDOCK FISHCAKE

with dressed leaf salad, home dried tomatoes, toasted pine nuts

### HAM HOCK TERRINE

with local cured ham, tintagel cheddar, fruit chutney, pickled onions

### WHIPPED TINTAGEL GOATS CHEESE

with crushed peas and tartare sauce

### SMOKED CHICKEN BREAST

served with seasonal vegetables

## MAINS

### GRILLED FILLETS OF PAICE

with baby gem lettuce, croutons, parmesan

### ROASTED PORK TENDERLOIN

with dressed leaf salad, home dried tomatoes,

### WILD MUSHROOM RISOTTO

with local cured ham, tintagel cheddar, fruit chutney,

### CORNISH 8OZ RIBEYE STEAK

with crushed peas and tartare sauce

### BATTERED CATCH OF THE DAY

served with seasonal vegetables

### BATTERED CATCH OF THE DAY

served with seasonal vegetables

## SIDES

SWEET POTATO FRIES, BUTTERED NEW POTATOES,  
HAND CUT CHIPS, SEASONAL VEGETABLES  
BLUE CHEESE / PEPPERCORN / BEARNAISE SAUCE

all sides £3 each

## DESSERTS

2 SCOOPS ICE CREAM / SORBET  
CHEESE SELECTION  
CAFE AFFOGATTO  
CHOCOLATE FONDANT  
ETON MESS

R  
E  
Z  
Z  
I  
D