

THE ROSE VINE

STARTERS

Pan Seared Cornish Squid* (GF)
sweet chilli jam, fennel, cucumber, lime and coriander

Whipped Goat's Curd (GF, V)
sesame, hazelnut, radish, broccoli, pomegranate

Free-range Chicken Leg (GF)
leek, chestnut mushroom, celeriac, chicken crackling

Burnt Cauliflower (GF, V)
saffron, sumac, tahini, orange, raisin, walnut

Pork Croquette
chorizo, apple, lemon, yoghurt

Scottish Mussel Chowder* (GF, SH)
smoked bacon, celery, potatoes, parsley

MAINS

Pork Belly (GF)
cooked in local cider, fennel seed, sherry vinegar, savoy cabbage, apple, crackling

Roast Chicken Supreme (GF)
petit pois, baby onions, citrus beurre blanc, new potatoes, gem lettuce

Gibbins 28 Day Dry Aged Rump Steak (GF)
chimmichurri, wild rocket, parmesan, handcut chips

Sweet Potato Bon Bon (VE)
curry leaf, tomato chilli jam, minted pea puree, coconut onion tempura

Baked Spinach Malfatti (V)
goat's cheese crema, vine tomatoes, basil, tenderstem broccoli

Steamed St Austell Bay Mussels (GF, SH)
prosecco, tarragon aioli, frites, gremolata

Confit Duck Leg (GF)
XO sauce, rice noodles, miso aubergine, spring onion, black sesame

Pole Caught Local Seabass (GF, SH)
butter bean & horseradish mash, sea herbs, brown shrimps, fried capers

DESSERT

Belgian Double Chocolate Brownie (V)
Cornish vanilla ice-cream

Eton Mess (GF, V)
white chocolate cream, raspberries

Cornish Clotted Cream Rice Pudding (GF, V)
sultana and date compote, toasted almonds

Coconut Panna Cotta (GF, VE)
sour cherry compote, coconut crumb

Selection of Local Cheese (GF, V)
quince paste, Millers crackers, pears

*Please be aware this dish contains shellfish

If you have any allergies or dietary requirements please advise your server.

£39.00 PER PERSON
FOR 3 COURSES

Dinner Menu