

# A Taste Of Autumn In The Terrace

2 courses for £25

3 courses for £30

## STARTERS

Goats cheese salad, salt baked beetroot, bitter leaves (V) (GF on request)

Chicken liver pate, toasted brioche, pickled onions (GF on request)

Citrus cured chalk stream trout, watercress, walnut (GF on request)

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## MAINS

Roast squash risotto, sage, amaretti (V) (GF on request)

Squid-ink pasta, St Austell Bay mussels, parsley

Beer braised pork shank, polenta, Cornish kales (GF on request)

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## DESSERTS

Spiced pumpkin pannacotta (GF)

Mapel and pecan pie, Cornish clotted cream (V on request)

 Vegan  Vegetarian  Gluten Free

