

PRIX FIXE DINNER

2 courses for £30 / 3 courses for £40

SMALL PLATES

Homemade soup of the day, toasted sourdough (v/vo)

Chorizo sausage, chickpeas, red wine, honey,
crispy shallots, toasted sourdough

Caponata, basil pesto, sun-dried tomato
tapenade, wood fired flatbread (v/vo)

LARGE PLATES

Classic fish stew - mussels, prawns, squid, monkfish, samphire, toasted ciabatta

Tresco butternut risotto, roasted butternut squash, garden
peas, Cornish cheddar, pumpkin seeds, sage (v/vo)

Linguine carbonara, St Ewe eggs, pancetta, parmesan

Goat's cheese, roasted beetroot, pickled radicchio, apple,
walnuts, honey & mustard dressing (v/vo)

St Ives mackerel niçoise - St Ewe egg, romaine, green beans,
Cornish new potatoes, olives, balsamic dressing

PUDDINGS

Classic affogato - Troytown vanilla ice cream, espresso shot, hazelnut crisp (v)

Warm salted caramel chocolate pot, pistachios, Troytown vanilla ice cream (v/gf)

Crema Catalana, raspberry compote, amaretti biscuits (v/gf)

Orange polenta cake, Cornish clotted cream, Tresco
honey spiced rum syrup (v/vo/gf)