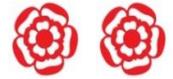




SPINNAKERS
Restaurant



2 AA Rosettes

Starters

Cornish Crab and Rhubarb <i>cucumber, rhubarb, bisque</i>	£9
Pan Seared Cornish Scallops <i>crayfish, cauliflower, tomatoes</i>	£9
Textures of Duck <i>wonton, bonbon, smoked, crackling, orange glaze</i>	£8.50
Roast Butternut Squash Risotto <i>smoked bacon, sage, roquette</i>	£8
(V) Cream of Leek and Potato Soup	£7
Chicken Liver Parfait <i>brioche, red onion marmalade, petit salad, balsamic</i>	£7
Pan Seared Fillet of Mackerel <i>roquette and parmesan, beetroot, salsa verde</i>	£7

Palate Cleanser

Hendricks Gin and Tonic Granita	£1
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Main Courses

Devon and Cornwall Pan Seared Fillet Steak <i>confit potato, spinach, roast root vegetables, shallots, red wine jus</i>	£32
Honey Glazed Breast of Duck <i>dauphinoise potatoes, savoy and wild mushroom, parsnip, remoulade bon bon, red current jus</i>	£24
Rosemary Infused Rump of Lamb <i>dauphine potatoes, red cabbage, salsify, tenderstem, polonaise jus</i>	£25
Roast Fillet of Cod <i>pancetta crushed potatoes, poached egg, fine beans, tomatoes, crayfish and chive velouté</i>	£23
Fillet of Cornish Stone Bass <i>parisian potatoes, ratatouille, fine beans, marinated tomatoes, sauce vierge</i>	£22
Confit Leg of Duck <i>chateau potatoes, savoy and bacon, beetroot, purple spouting, port jus</i>	£17
Roast Fillet of Cornish Hake <i>smoked haddock brandade, leek, butternut squash, tomatoes, parsley beurre blanc</i>	£17
(V) Glazed Goats Cheese <i>poached potatoes, roast ratatouille, roquette, fine beans, dill velouté</i>	£17

On the Side

<i>tenderstem, cornish new potatoes, roquette and parmesan salad</i>	£3.25 each
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Desserts

Spiced Poached Pear <i>chocolate, saffron and pear granita</i>	£8.00
Trio of Chocolate <i>tart, mousse, cheesecake</i>	£8.50
Orange Marmalade Steam Sponge Pudding <i>crème anglaise</i>	£7.25
Natural Yoghurt Panna Cotta <i>rhubarb</i>	£7.25
Brandy Snap Basket of Citrus Mousse <i>autumn berries, fruit coulis</i>	£7
Bread and Butter Pudding <i>vanilla custard</i>	£7
Cornish Artisan Cheese Plate - a selection of three <i>apple chutney, grapes, selection of biscuits</i>	£10

Cornish Yarg

a semi-hard cow's milk cheese

Rachel Goats Cheese

An unusual, semi hard goats milk cheese that is washed in a brine solution through its maturation

St Endellion Luxury Brie

hand-made using Cornish double cream to create a rich and creamy soft cheese

Cornish Smuggler

A traditional farmhouse cheddar style cheese with red-orange veins throughout the cheese

Helford Blue

A soft, creamy full flavoured blue cheese with a distinctive greyish, blue mould rind

Keltic Gold

Pungent washed rind cheese, creamy smooth texture and round full sweet flavour

Tintagel

Smoked Cheddar

Selection of Local Cornish Ice Cream - a selection of three <i>Callestick Ice Cream</i>	£7
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Clotted Cream Vanilla,
Strawberries and Cream,
Honeycomb,

Toasted Coconut,
Chocolate Fudge,
Rum and Raisin,

Cornish Sea Salt Caramel,
Butterscotch and Pecan Nut,
Lemon Curd.

Homemade Petit Fours with Tea or Coffee

Cafetiere of Coffee and Petit Fours	£2.95 per person
Loose Leaf Tea and Petit Fours	£2.95 per person
Floater Coffee	£4.00 per person
Floater Coffee with your choice of Liqueur	£6.20 per person

Please ask a member of the waiting team for today's Petit Four selection
**All guests with a dinner inclusive rate have an allowance of £31.00 per person.
Any surplus to the allowance will be charged.**

Our food is produced in a kitchen that uses nuts, nut products, shellfish, fish, wheat, milk, eggs and soybean. Whilst we will do all we can to accommodate guests with food intolerances and allergies. We are unable to guarantee that dishes will be completely allergen free. Please let a member of the team know if you have any allergies or intolerances.

If the menu is not to your liking please speak with one of the team who will happily assist you.