



MENU

TO START

served with 125ml glass of polgoon wine of your choice.

Calamari Rings

lightly seasoned & fried, served with salad & garlic mayo.

Tandoori Prawns

king prawns grilled whole in a tandoori butter, served with salad.

Seafood Chowder Soup

served with granary bread.

MAIN COURSE

served with 125ml glass of polgoon wine of your choice.

Seafood Linguine

A speciality mix of local Cornish seafood, cooked in creamy garlic & white wine sauce, served with linguine pasta.

Raywing Special

cooked in a sweet chilli and coriander marinade served on a bed of crushed new potatoes with cherry tomatoes, green beans & garnished with samphire.

Cornish Megrin Sole

Grilled in a lemon & coriander marinade with new potatoes & salad.

Lemongrass Mussels

mussels cooked in a lemongrass, chilli, corander & white wine, served with bread.

DESSERTS

Chocolate Truffle Torte

served with your choice of Cornish clotted cream or ice cream.

Winter berries Cheesecake

served with seasonal berries and Cornish clotted cream.

Callestick Farm Ice Cream:

Please ask for available flavours.

2 course-

£44.95

3 course-

£52.95

A discretionary 10% service charge will be added to your bill, which goes directly to the staff.