

Served from 18.30 to 21.30

## **THE ARBORETUM SAMPLE EVENING MENU**

### **Starters**

Croquettes of goats cheese, pine nuts & basil with a spiced tomato chutney, rocket leaves (v)  
Lightly smoked carpaccio of Cornish beef, rocket and shaved parmesan, red wine dressing  
Rilette of Cornish crab, gazpacho espuma, crisp basil leaves  
Pan seared Cornish scallops, vierge dressing, pea puree, pancetta crisps  
Cannelloni of wild Cornish rabbit, wild mushroom salsa, carrot soup

### **Mains**

Breast of Terras duck, potato and duck leg galette, braised red cabbage, foie gras sauce  
Assiette of Cornish lamb (rack, rump, shoulder), dauphinoise potato, spinach, peas, vierge sauce  
Roasted local sirloin steak, hand cut chips, pea puree, slow roasted plum tomato, pepper sauce  
Platter of vegetarian dishes, dauphinoise, pea puree, risotto, mushrooms, artichokes (v)  
Pan roasted fillet of local bream, globe artichoke and truffle risotto, sautéed broccoli, parmesan  
Roasted fillet of cod, smoked mashed potato, leeks and mushrooms, cider pearls, cream sauce

All our meat main course dishes are cooked medium rare

### **Sides £2.95**

Mashed potato  
Chipped potatoes  
Steamed Broccoli  
Dressed Green salad  
Rocket and parmesan salad

### **Desserts**

Crisp croquettes of vanilla rice pudding, spiced apple compote, vanilla ice cream (v)  
Dark chocolate fondant, dulce de leche ice cream, chocolate sauce, tea syrup (v)  
Caramelized butternut squash crème brulee, ginger snap biscuit, coconut and Malibu sorbet (v)  
Lemon and mascarpone cheesecake, toasted almond ice cream, marzipan, red berry coulis  
Plate of West Country cheeses - £3 supplement

One course £19.00  
Two courses £27.00  
Three courses £35.00

If you suffer from a food allergy or intolerance please ask one of our servers for advice on what the dishes contain.