

BAR/TAKEAWAY |
12.30pm - 8pm

Cornish Cream Tea (g/d) 14
2 Scones - Strawberry Jam - Roddas Clotted
Cream - Tea Pigs Tea

Salt Baked Potato Scone (d) 14.50
Chive & Potato Scone - Keens Cheddar - Grilled
Smoked Salmon - Cheddar Scratchings

St Moritz Burger (g/d) 18.50
10oz Aged West Country Beef Burger - Smoked
Cheese - Pickles - Fries

Classic Fish & Chips (g/d) 22.50
Air Dried Cod Loin - Triple Cooked Beef Dripping Chips
- Mushy Garden Peas - Madras Curry Sauce - Tartare
Sauce - Burnt Lemon

Onion & Caraway Seed Bhaji (g/d) 14.50
Spiced Mango - Red Chili Jam - Cool Mint &
Cucumber Yoghurt

Charcuterie Board (n/d) 22.50
Selection of West Country Meats - Celeriac
Remoulade - Smoked Salt Butter - Toasted
Chestnuts - Pickled Walnuts

DINNER
5pm - 8pm

STARTER

Spiced Parsnip Soup (d) 8
Black Onion and Chive Bhaji

Fowey River Mussels (sh/dl) 14
Cream - Shallot - Garlic

Wild Mushroom Ravioli (d/n) 10
Sage and Hazelnut Butter

MAINS

Slow Cooked Lamb Breast (d/n) 28
Olive - Pesto - Mousseline

Turbot Fillet (d/g) 26
Herb Gnocchi - Shallot - Artichoke Cream

Marinated Aubergine (d/n) 16
Tomato - Smoked Almonds - Feta

DESSERT

Chocolate and Orange Delice (d/g/n) 8
Honeycomb Ice Cream

Warm Ginger Cake (d/g/n) 8
Toffee Sauce - Vanilla Ice Cream

Blackberry Creme Brulee (d/g/n) 8
Frangipane Ice Cream

For further details about allergens, please ask your server.

n = nuts | ve = vegan
g = gluten | d = dairy
SH = Shellfish