Spring Lunches

3 Courses £29. 2 Courses £22.

**1pm Friday 23rd March 2018**

STARTER

Cornish Crab on Crostini with Garlic & Lemon Aioli

MAIN

Cornish Fillet Steak with Pink Peppercorn Sauce, Hand Cut Chips

Lizard Leaf Salad

DESSERT

Rhubarb Trifle topped with Toffee Pistachios

**1pm Friday 6th April**

STARTER

Quail Scotch Eggs with Boudran Dipping Sauce

MAIN

Baked Hake, Asparagus and Wild Garlic Sauce

With Cornish Crushed Potatoes, Baby Carrots

DESSERT

Dark Chocolate Caprese with Crème Fraiche and Praline

**1pm Friday 4th May**

STARTER

Seared Cornish Scallops on Hogs Pudding with Pea Puree

MAINS

Cornish Rack of lamb, Pan Roasted with Tomatoes, Olives, Aubergine,

New Potatoes, Garlic and Mint Oil

DESSERT

Lemon Panna Cotta with Poached Pears and Pine Nut Crumble.

**1pm Friday 8th June**

STARTER

Crispy Duck Salad with Mango and Pomegranate

MAINS

Seabass Fillets served on Roasted Spring Vegetables

Topped with Salsa Verde

DESSERTS

Tiramisu with Chocolate Biscotti