



AUSTELL'S

£29.95 for 2 courses

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£34.95 for 3 courses

Starters



Croquettes of goat's cheese and basil (v) Smoked tomato ratatouille, dressed rocket leaves

Cornish crab risotto Tomato jelly, avocado pear ice cream, sweet lemon dressing

Local Cornish mackerel spring roll Gooseberry puree, lemon and ginger, mixed leaves

Warm salad of home smoked chicken Portobello mushrooms, avocado, pine nuts, apple and honey dressing

Carpaccio of local beef fillet Marinated wild mushrooms, rocket leaves, port and truffle dressing

Main Courses



Austell's vegetarian platter (v) Dauphinoise potato, pea puree, risotto, spring roll, baked tartlet

Pan roasted fillet of silver mullet Dauphinoise potato, aubergine, chorizo and pepper salsa, rocket leaves

Pan fried monkfish fillet studded with smoked salmon Truffle scented risotto, broccoli, white wine sauce

Roasted breast of free range chicken Dauphinoise potato, golden chanterelles, spinach, lemon scented jus

Breast of Terras farm duck Brioche, duck liver parfait, leeks, mushrooms, celeriac and truffle puree, madeira jus

Roasted fillet of Cornish beef Creamed potato, green beans, caramelised onion and mushrooms, brandy sauce

Desserts



Dark chocolate tart (v) Iced banana parfait, dark chocolate sauce, Baileys milkshake

Blackcurrant crème brulee (v) Warm lemon scones with clotted cream and blackcurrant jam

Lemon and raspberry meringue sundae (v) Lemon posset, raspberry ice cream, fresh raspberries, meringue

Austell's summer pudding (v) Raspberry coulis, clotted cream, raspberry sorbet

Mevagissey strawberries (v) with clotted cream or however you would like

Selection of West Country cheeses Home made grape chutney, celery and biscuits

£2.50 supplement or £7.50 supplement as a 4th course



Why not try a glass of our excellent dessert wine? Only £5.95 per glass.

Please advise us if you have any special dietary requirements