



# AUSTELL'S

£26.95 for 2 courses

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£29.95 for 3 courses

## Starters



**Braised red onion Tart Tatin (v)** Goats cheese mousse, pear and walnut salad

**Seared terrine of local crab** Beetroot puree, celeriac and saffron salad, mixed leaves

**Rilette of Scottish salmon** Cucumber salad, roasted pepper coulis, caviar

**Confit of local pork belly and seared hand dived scallop** Wild garlic potato, curried apple, bacon crisps

**Carpaccio of local beef fillet** Port and truffle dressing, parmesan basket, rocket leaves

## Main Courses



**Roasted field mushrooms layered with onion galettes (v)** Wilted spinach, poached free range eggs

**Pan roasted fillet of Brill** Caramelised fennel and potato puree, sautéed mermaid grass, beurre blanc

**Pan-fried fillets of Lemon sole** Creamed potato, sautéed leeks and mushrooms, brown shrimp sauce

**Breast of Terras farm duck** Confit duck and crushed potato, leek, sweet pickled blackcurrant jus

**Roasted Rib Eye steak** Smoked bacon potato cake, wilted spinach and roasted mushrooms, red wine jus

**Roast rump of local lamb** Spiced aubergine, wild garlic creamed potatoes, tomato jus

## Desserts



**Hot dark chocolate tart (v)** Caramel ice cream, dark chocolate sauce  
(please allow 10 mins)

**Cappuccino crème brulee (v)** Warm cinnamon doughnuts

**Chilled orange and cointreau custard (v)** Dark chocolate fondue, vanilla shortbread, fruit skewers

**Passion fruit poached pear (v)** Vanilla rice pudding, Raspberry and passion fruit sorbet

**Selection of West Country cheeses** Home made chutney, celery, grapes and biscuits  
£2.50 supplement or £7.50 supplement as a 4th course



**Why not try a glass of our dessert wine?**

**Only £5.95 per glass.**

**Please advise us if you have any special dietary requirements**



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## Side dishes



Sautéed potato gnocchi & peas	£3.50
Mixed or green salad	£3.50
Creamed potatoes	£3.50
Buttered spinach	£3.50
Rocket and Parmesan salad	£3.50

## Coffee



Austell's filter coffee	£1.95
Espresso	£1.95
Large Espresso	£2.95
Cappuccino	£2.95
Café Latte	£2.95
Latte Macchiato	£2.95
Floater coffee	£3.25

## Tea



English Breakfast	£1.95
Earl Grey	£1.95
Green	£1.95
Camomile	£1.95
Peppermint	£1.95
Selection of flavoured infusions	£1.95

## Hot Chocolate



Freshly made with white or dark courveture	£2.95
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**We try to source all of our major produce from top local suppliers here in Cornwall and the West Country. Our chosen suppliers are:**

Meat:	Tywardreath Butchers, Tywardreath, Par.
Duck:	Cornish Duck Co, Terras farm, Truro.
Fish:	Fish for Thought, Roche.
Vegetables:	Richards Fruit and Veg, Par.
Cheese:	Forest Produce, Honiton.
Coffee:	Origin Coffee Limited, Nr Falmouth.
Wines:	Roger Martin Wines, St Austell.

**Opening hours: Tuesday to Sunday 7.00pm to 10.00pm**