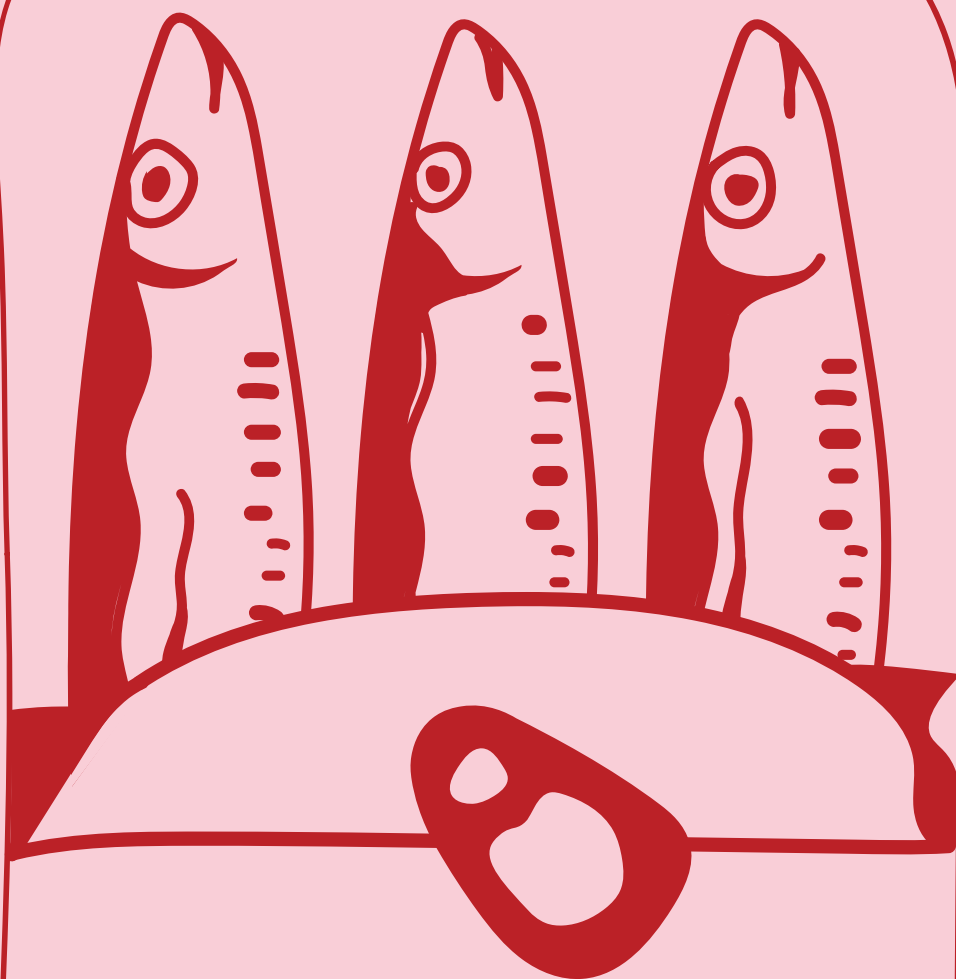




Seafood Feast

CORNISH BARN

Seafood Feast 55_{pp}

*Fresh, locally landed Cornish seafood - subject
to daily market availability.*

SAMPLE MENU

Warm bread, whipped Cornish sea salt butter (v)

To Start

Smoked mackerel pâté (gf)

Watermelon, feta, mint salad (v, gf)

Calamari, aoili, chilli & coriander

Sharing Dish

Smoked & sticky hot shells:

Cornish crab claws, mussels, clams, prawns & squid

Served with skin-on fries & garden leaf salad (gf)

Pudding

Choose one

Elderflower & lemon posset (v, gf)

Eton Mess, freshly whipped cream, strawberries (v)

Mango & passionfruit pavlova (v, gf)

Suggested drinks pairing: Lemoncello spritz or Picante Margarita

Please let us know if you have any allergies or dietary requirements.

Our dishes are made here and may contain trace ingredients.

v = vegetarian | vg = vegan | gf = gluten free | o = optional