



BUDOCK VEAN

THE HOTEL ON THE RIVER

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Sample Dinner menu

GOLDEN CROSS GOATS CHEESE

beetroot, blood orange, pomegranate, buckwheat granola

ROASTED TAIL OF CORNISH MONKFISH

pea purée, pancetta, butter sauce

SEARED RUMP OF LOCALLY REARED BEEF

new potato salad, charred baby gem lettuce, red chimichurri salsa

SMOKED SCOTTISH SALMON

avocado, cucumber, capers, pickled shallot

SEARED LOIN AND SLOW ROAST SHOULDER OF LAMB

garlic and mint mash, kale, shallot, celeriac, Rosemary gravy

PAN FRIED BREAST OF GUINEA FOWL

Lyonnais potatoes, avoy cabbage, carrot, parsnip, red wine sauce

GRILLED FILLET OF LOCALLY LANDED PLAICE

sauté potatoes, rainbow chard, French beans, lemon and herb butter

PAN FRIED FILLET OF CORNISH JOHN DORY

potato rosti, steamed vegetables, spinach, velouté

AUBERGINE PARMIGIANA

tenderstem broccoli, parmentier potatoes

ROSE PANNA COTTA

poached rhubarb, brandy snap

BAKED CHOCOLATE MOUSSE

chocolate sauce, chocolate soil, Cornish vanilla ice cream

PLUM CUSTARD TART

lemon curd, raspberry sorbet

A TRIO OF CHEESES

Blue Moon, Harvest Moon, and Cornish yarg (supplied by West Country Fruits)
with grape chutney and celery

A SELECTION OF ROSKILLY'S ICE CREAM

Coffee, Cornish fudge and mints served in the comfort of our lounges

£49.00

Please advise the team of any intolerances or allergies. Whilst we will advise on dish ingredients, we cannot guarantee against traces or any cross contamination throughout the kitchen. We try and source as much produce as possible from the local area.

