

## STARTERS

Chef's own Soup of the Day (V)

Wild Mushroom Bruschetta (V,Ve)

Breaded Fish Goujons served with Homemade Tartare Sauce

## MAINS

Prosciutto Wrapped Chicken

with Sautee New Potatoes, Creamy Leek Sauce, and Asparagus Spears

Slow Cooked Braised Lamb Shank

with Mint & Tomato Gravy, Creamy Mash, and Seasonal Vegetables

Pan Fried Hake Fillet

with Crushed New Potatoes, Mustard Sauce, and Seasonal Vegetables

Smoked Mackerel Salad

with Pickled Beets, Mandarins, New Potatoes, and a Horseradish Dressing

Spinach & Butternut Squash Risotto (V,Ve)

with Fresh Parsley, Shaved Parmesan, and a Salsa Verde

10 oz Fillet Steak

with Chunky Chips, Grilled Tomato, Onion Rings, Peas, and a Choice of Sauce  
(£12.00 Supplement)

Whole Grilled Lobster Thermidor

with Side Salad and choice of New Potatoes or Chunky Chips  
(£32.00 Supplement - 24 hours notice subject to availability)

## DESSERT

Sticky Toffee Pudding with Butterscotch Sauce (V)

Chocolate Orange Torte with an Orange Glaze (V)

Beacon Trio of Desserts Sharing Platter (V)

(£4.00 Supplement for 2 people)

Seasonal Fruit Salad (V,Ve)

Trio of Luxury Ice Cream – choose from Double Chocolate, Strawberry, and Vanilla (V)

Selection of Cornish Cheeses

(£3.00 supplement per person)

*Included as part of D, B & B Rate or 2 Courses £22 per person, 3 Courses £25.95 per person (inc tea/coffee)*

V = made with vegetarian ingredients, Ve = made with vegan ingredients; however, some of our preparation and cooking methods could affect this. If you require more information, please ask your server

### ALLERGEN INFORMATION

Our easy-to-use allergen guide is available on request and provides details of our foods containing any of the 14 major allergens. Our food and drinks are prepared in food areas where cross contamination may occur and our menu descriptions do not include all ingredients. If you have any questions, allergies or intolerances, please let us know before ordering.