

BUDOCK VEAN

THE HOTEL ON THE RIVER

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Dinner menu

SAMPLE

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

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.