



Alexandra

Dinner Menu

Daily 6.30-9.30pm

£49

First Course

Soup of the day

Locally produced Charcuterie; balsamic onions, baby figs, crostini

Alexandra Seafood Plate; smoked haddock rilette, citrus cured sea trout, pan-fried scallop

River Fowey Mussels; shallot, garlic and white wine cream sauce

Salt Baked Baby Beetroot; whipped Vulscombe goats cheese

Main Course

Slow cooked Belly Pork; grain mustard, mashed potato, heritage carrots, winter greens, red wine jus

Seared Creedy Carver Duck Breast; fondant potato, parsnip, pak choi, pickled raspberries, madeira jus

Spiced Monkfish Tail; white onion puree, roasted cauliflower, saffron potatoes, tomato fondue

Curried Chickpea, Sweet Potato and Pine-nut Wellington; buttered new potatoes, wilted spinach

Charred Tenderstem Broccoli; sauce Romanesco, shaved pecorino, toasted seeds

Pudding

White Chocolate and Raspberry Tart; raspberry variations

Baked Lemon Meringue Cheesecake; whisky marmalade ice-cream

Warm Apple Pie; sauce Anglaise

Locally made 'Granny Gothard' Ice-cream and sorbets

Selection of West Country Cheeses *£3 supplement*



To Finish

(additional cost)

Herbal Infusion, Coffee, Aperitif
with petits fours