



New Year's Eve

Five courses

Starters

Bresaola

Cured air-dried beef, crispy goat's cheese mousse, shallot purée and watercress

Scallops

Seared scallops with tomato and fennel chutney, roasted red peppers and aubergine purée

Pork Belly

Maple-glazed pork belly, pea velouté, smoked bacon relish, cockle popcorn

Cauliflower VG

Cauliflower panna cotta, roasted Romanesco, truffle, raisins and hazelnuts

Sorbet

Passion Fruit Martini VG

Mains

Venison

Pan-seared venison, pomme purée, mulled cabbage, blackberry jus

Cod

Smoked cod fillet, samphire, cucumber ketchup, steamed mussels

Chicken

Brined breast of corn-fed chicken, melting potatoes, shiitake mushroom, cavolo nero, beurre monté

Moussaka VG

Vegetable moussaka rolls, vegan feta, roasted baby potatoes, mizuna and apple salad

Desserts

Almond

Raspberry and almond tart, vanilla bean crème fraîche, raspberry sugar glass

Pear VGA

Cinnamon and maple poached pear, warm butterscotch sauce, clotted cream ice cream

Chocolate

Dark chocolate fondant, Jaffa Cake ice cream

Cheese

Cornish Brie & Helford Blue

Homemade walnut bread, quince jelly

Vegan Cheeses Available on Request

VG vegan • **VGA** vegan option available

Our food and drinks are prepared in areas where cross-contamination may occur, and our menu descriptors do not include all ingredients. If you have any allergies, intolerances, or other dietary requirements, or if you require allergen information, please let us know before ordering. A discretionary gratuity of 12.5% is added to the total bill and divided fairly between the team and independently from the business.

the jetty