The Llawnroc Hotel
Restaurant Menu

Served from 6pm – 9pm

Starters
Soup of Day, Warm Bread Roll £5.50 V
Smoked Trout Mousse, Micro Salad, Crostini £6.00
Chicken Liver Parfait, Red Onion Marmalade & Crusty Bread £6.25
Wild Mushroom, Leek & Cornish Blue Cheese Tart £5.95V
Pigeon, Carrot & Thyme Purée, Black Pudding, Jus £7.25
Pan Fried Scallops, Pea Purée, Crispy Pancetta, £8.75

Mains
Herb Crusted Rack of Lamb, Roasted Shallots, Green Beans, Wild Mushrooms, Dauphinoise Potatoes & Mint Jus £23.95
Pan Fried Fillet of Beef, Pont Neuf Potatoes, Baby Onions, Confit Filled Mushroom, Slow Roasted Cherry Vine Tomatoes, Peppercorn Jus £26.00 (DBB guests £8.50 Supplement to pay)
Pan Fried Fillet of Cod, Leek & Potato Ragout £15.50
Lemon & Thyme Roasted Chicken Supreme, Buttered Vegetables, Dauphinoise Potato, £12.95
Butternut Squash & Sage Risotto, Parmesan Crisp £11.95 V
Pan Roasted Pheasant Breast, Confit Leg, Parsnip Purée, Baby Vegetables, Game Chips, Rich Jus £16.50
Catch of the Day, Crushed New Potatoes, Tender Stem Broccoli, Caper & Dill Sauce £14.00
Slow Cooked Pork Belly, Celeriac Purée, Braised Red Cabbage, Fondant Potatoes, Apple & Tarragon Gel, Crackling, Rich Jus £14.75

Sides
Buttered Vegetables £3.00
Chips £3.00
Cheesy Chips £3.50
Coleslaw £2.50
Dressed Mixed Salad £2.50
Beer Battered Onion Rings £2.50
Desserts
Dark Chocolate Délice, Salted Caramel, Chocolate Crackling, Rum Crème Fraîche £6.50
Warm Treacle Tart, Cornish Clotted Cream £6.00
Spiced Apple Crème Brûlée, Hazelnut Biscotti £5.50
Sticky Toffee Pudding, Banana Caramel, Vanilla Bean Ice Cream £6.25
Cornish Cheese Board, Four Selected Cheeses, Quince Jelly, Fruit Chutney, Biscuits, £8.00
(DBB guests £3.00 Supplement to pay)
Selection of Cornish Ice Cream or Sorbet, Hazelnut Biscotti £5.95 (Please ask for flavours)