

## Sustainable Hospitality Menu

Our sustainable menu is made with a majority of locally sourced products. The meat and eggs are free range, and the fruit and vegetables are organic, both from local Cornish farms, helping to keep harsh chemicals and pesticides out of our food chain and agricultural land. Seafood is bought from local suppliers based in the North Atlantic, and all bread products are from a Cornish bakery. Seasonal fruit and vegetables will be used where appropriate to minimise our food miles. The culmination of these changes significantly reduces the carbon footprint of this menu, caused by food miles, as well as protecting our local land and contributing to the Cornish farming community.

### Sandwiches

Davidstow cheddar, West country ale chutney with rocket salad on Stones Bakery Sourdough.

St Ewe egg gribiche with garden cress on malted bloomer.

Local ham, West country piccalilli, crisp gem lettuce on ciabatta roll.

Atlantic Prawn, Marie Rose sauce, lambs' leaf, pickled cucumber on wholemeal bread.

### Salads

Spiced chickpeas, herbs, roasted Cornish tomatoes and red onions.

Roasted Cauliflower, preserved lemon and Zough.

Kohlrabi with mint, red onion, and sumac.

Aubergine with oregano, chilli, and parsley tahini.

### Sweet Treats

Scone, Rodda's clotted cream, strawberry jam.

Trewithen Dairy yoghurt, orange and polenta cake with yoghurt and orange frosting.

Kernow chocolate and pistachio brownie, candied nuts, pickled raspberry gel.

Cornish seasonal fruit tart, crème pâtissière, crystalized fruit crumb.

**£24.50** - selection of all sandwiches, your choice of two salads and two sweet treats.