

Paschoe House

Tasting Menu

Gin-Cured Mackerel

Celeriac, Avocado, Apple, Almond

Cornish Crab Raviolo

Prawn Mousse, Sauce Vierge, Shellfish Foam

Pan-Roasted Quail

Quail Egg, Watercress, Shallot, Tarragon

Cod Fillet

Red Pepper, Chorizo, Black Garlic, Saffron Potato

Lamb Rump

Smoked Aubergine, Tomato, Provençale Vegetables

Vanilla Panna Cotta

Garden Berries, Cherry Sorbet

Raspberry Soufflé

Vanilla Ice Cream

Inclusive of Tregothnan Teas, Infusions and Voyager Coffee

Served with Sweet Treats

£80.00
per guest

£50
Wine flight

Some of our food & drink may contain nuts and other allergens. If you have any special dietary requirements please speak to a member of our restaurant team, who can advise you on your choice
A discretionary 12.5% service charge will be added to all bills