

Paschoe House

Tasting Menu

Summer Salad

Pickled Vegetables, Radish, Soft Poached Quail Egg, Basil

Pan fried Scallops

Roasted Scallop, Caviar Beurre Blanc, Cucumber

Duck Liver Ballotine

Confit Orange, Raisin, Walnuts, Brioche

Cornish Cod Loin

Devon New Potato, Asparagus, Pea, Smoked Bacon

Lamb Rump

Provençal Veg, Black Olive, Potato Purée, Wild Garlic

Poached Peach and Raspberry

Vanilla Panna Cotta, Fresh Raspberry, Raspberry Granita

Passion Fruit Soufflé

Blood Orange Gel, White Chocolate Sorbet

Inclusive of Tregothnan Teas, Infusions and Voyager Coffee

Served with Sweet Treats

£90
per guest

£55
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