

Paschoe House

Tasting Menu

Mushroom Tartlet

Mushroom Duxelles & Textures, Confit Egg Yolk

Cured Cornish Mackerel

Celeriac, Lime, Tartar, Fennel

Wood Pigeon

Apple, Hazelnut, Foie Royale, Pigeon jus

Pan Fried Brill

Butternut Squash, Cornish Mussels, Cumin Foam

Venison Loin

Parsnip, Blackberry, Stilton, Red Wine

Pear and Cardamom

Cardamon Parfait, Poached Pear & Sorbet, Caramelia Namalaka, Walnut Financier

Bitter Orange Soufflé

Fig Sorbet
(Please allow 15 minutes)

Inclusive of Tregothnan Teas, Infusions and Voyager Coffee

Served with Sweet Treats

£90
per guest

£65
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