



Our team at St Mellion are proud to scour the World (*but use local suppliers where possible*) to find the best produce available for your enjoyment.

The **Txogitxu Beef** (*pronounced cho-git-su*) is from the San Sebastian region of Spain and is used in some of the best 3-star Michelin restaurants worldwide.

Butchers will meticulously search for Cows matured to between 16-18 months of age, with an elevated fat content, and will use only the premium cuts available.

We only use **Hand-Dived Scallops** from Caithness, located on the North coast of the Orkney Islands, to ensure the best taste possible.

We opt to not use Dredged scallops, as they can be large when raw but may shrink to half the size once cooked, which affects the taste and texture.

We are extremely proud to use local **Brixham Crab**, as it is some of the best crab meat available in the country, and if you can find such a wonderful product on your doorstep then you would be a fool to overlook it.

We use **Valrhona Guanaja** dark chocolate, which has a 70% cocoa-content and is sourced from the small French town of Tain l'Hermitage – a region of France synonymous with wine growing. This chocolate really is one of the best chocolates in the world giving a perfect balance of bitterness on the palate and leaving a sweet taste in your mouth for moments after.

Then we recommend finishing your meal with some of our fantastic cheeses, including Cornwall's finest **Yarg** and **Cornish Blue** or my personal favourite **Godminster Cheddar**; probably the best cheddar you will ever taste.

I trust you will enjoy your meal but if you have any questions about the produce, flavours or cooking techniques we would be delighted to help.

Mark Brankin
Executive Chef
St Mellion International Resort

If you have any food allergies or intolerance we advise you to speak to a member of staff before ordering your meal.



. To Start .

Seared Hand Dived Scallops – White Chocolate Risotto – Truffle
(£5 supplement)

Mackerel Ceviche – Wasabi – Peas

Rabbit Ballontine – Prunes – Pickled Carrots – Shimeji

Crispy Pork Belly – Charred Sweet Corn – Apple

Leek BBQ – Creamed – Consomme

. To Follow .

Duck Breast – Israeli Cous Cous – Star Anise Jus – Soy – Braised Pak Choi

Beef Fillet – Roast Onions – Fondant Potatoes – Tender Stem Broccoli
(£7 supplement)

Pollock Steak – New Potatoes – Samphire – Truffle Emulsion

Fillet of Red Mullet – Fennel – Crab Linguini – Squid Ink Tapioca

Marinated Tofu – Sweet & Sour Sauce – Sticky Rice

The logo for 'anD Boesti' is displayed in a white, sans-serif font against a solid black rectangular background. The word 'anD' is positioned above 'Boesti', with the 'D' being significantly larger than the other letters in 'anD'.

anD Boesti

. To Finish .

Dark Chocolate Fondant – Banana Ice Cream – Peanut Butter

Set Vanilla Rice Pudding – Mango Sorbet – Basil

Goats Cheese Mousse – Honey – Pickled Grapes

Textures of Cherries & Berries

Lemon Cheesecake Mousse – Italian Meringue – Lemon Curd

Two Courses £25 per person

Three Courses £30 Per Person

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