



taste
of Cornwall

Guests on dinner inclusive terms may dine from the following menu and will receive a 35% reduction on the price stated.

appetisers

CORNISH BREADS <small>V 461 kcal</small>	7
Trewithen butter, balsamic & olive oil	
PORTHILLY OYSTERS <small>40 kcal</small>	18
Four Porthilly oysters served on ice with shallot vinegar, lemon, Cornish hot sauce	
HOT TIGER PRAWNS <small>832 kcal</small>	14
Sauteed in Cornish sea buckthorn, Halzephron lemon & dill mayonnaise, warm sourdough	
SAUTEED 'CORNISH CHARCUTERIE' CHORIZO <small>522 kcal</small>	12
Olives, warm sourdough	

starters

ST AUSTELL BAY MUSSELS <small>632 kcal</small>	18
Garlic & fennel, Cornish Rattler cider cream	
FERMENTED CORNISH CAULIFLOWER <small>VE 172 kcal</small>	12.50
Crispy cos, toasted almonds, black garlic emulsion	
HAM HOCK SCOTCH EGG <small>403 kcal</small>	12.50
St Ewe free range local egg, Fowey Valley cider chutney, celeriac slaw	
ROASTED ONION SOUP <small>V 531 kcal</small>	11.50
Cornish gouda croute	
ST IVES CRAB & PRAWNS <small>404 kcal</small>	18.50
Citrus mayonnaise, crisp cos lettuce, char-grilled sourdough	
GRILLED ST AUSTELL BAY SCALLOPS <small>314 kcal</small>	19.50
Served in the shell, citrus butter, cauliflower almond & golden raisins	
CHARRED NEWLYN SARDINES <small>516 kcal</small>	14.50
Roasted pepper & tomato salsa, served with lemon	
SAFFRON RISOTTO <small>V 375 kcal</small>	12.50
Roasted leek, peas, St Ewe poached egg	
CORNISH BOI LATEY CAMEMBERT, RAREBIT <small>V 738 kcal</small>	12.50
Glazed cheese scone with heirloom tomato	
Add crab <small>781 kcal</small>	18.50

taste of Cornwall

mains

WHOLE NEWLYN LOBSTER <small>842 kcal</small>	market price	NEWLYN CRAB, MAC & CHEESE <small>1365 kcal</small>	24
Chargrilled or served cold, lemon, mayo, triple-cooked chips, salad		Made with Barbers Cheddar, Cornish Smuggler & Trelawney Cheese topped with panko crumb, garlic sourdough bread	
LOCAL TURBOT, LOBSTER BISQUE <small>644 kcal</small>	36	PAN-FRIED CHICKEN BREAST <small>799 kcal</small>	22
Spinach, Cornish asparagus, crushed new potatoes		Cornish Blue cheese & garlic cream, Kittows Hogs pudding patty, buttered greens	
LINE CAUGHT CORNISH SEA BASS <small>678 kcal</small>	32	CORNISH BEEF BURGER <small>1520 kcal</small>	22
Sea buckthorn, roasted balsamic tomatoes, confit fennel, Cornish saffron crushed new potatoes		Dry aged Cornish beef burger, Cornish gouda, maple glazed bacon, pickles, brioche bun, triple-cooked chips	
DOOM BAR BATTERED COD <small>1402 kcal</small>	22	BUTTERNUT, CORNISH GREENS & CHICKPEA CURRY <small>VE 832 kcal</small>	19
Cod, tartar sauce, crushed peas, triple-cooked chips		Coconut cream, jasmine rice	
BAKED WHOLE CORNISH FISH <small>1222 kcal</small>	30	BEETROOT, PORTOBELLO MUSHROOM & CHICKPEA BURGER <small>V 1003 kcal</small>	19
Caper & lemon Trewithen butter, tender stem broccoli & greens		Spiced avocado, beef steak tomato, Cornish gouda, pickles, brioche bun	
WEST COUNTRY LAMB RUMP <small>1217 kcal</small>	34	SALAD BOWL <small>V 722 kcal</small>	19
Minted salsa verde, peas à la française, split lamb jus, roasted new potatoes		Tossed seasonal salad bowl with, spinach, Bulgar wheat, Cornish Yarg, minted Trewithen Farm yogurt, garlic bread	
SCAMPI <small>1032 kcal</small>	22		
Crisp Newlyn monkfish & St Austell Bay scallops, Cornish chilli sauce, triple-cooked chips, salad			
CORNISH CRAB SALAD <small>920 kcal</small>	29.50		
Mixed leaves, tomato, pickled cucumber, avocado, triple-cooked chips			

steaks

28-day dry aged Cornish reared beef steaks, served with, balsamic cherry tomatoes, Doom Bar battered onion rings, mushrooms and triple-cooked chips.

10oz RIB EYE <small>1110 kcal</small>	35	STEAK SAUCE:
8oz FILLET <small>918 kcal</small>	38	• Cornish Blue cheese <small>164 kcal</small> • Wild mushroom & truffle <small>102 kcal</small>
		• Peppercorn <small>133 kcal</small> • Bearnaise sauce <small>332 kcal</small>

sides

CRISP FRIED NEW POTATOES, PARMESAN & TRUFFLE <small>222 kcal</small>	6
TENDER STEM BROCCOLI & GREENS <small>142 kcal</small>	6
CORNISH BLUE CHEESE CREAMED SPINACH <small>305 kcal</small>	6
MINI CEASER SALAD <small>347 kcal</small>	6
TOSSED SIDE SALAD <small>66 kcal</small>	6
MAC & CHEESE <small>554 kcal</small>	6
GARLIC SOURDOUGH BREAD <small>529 kcal</small>	6
TRIPLE COOKED CHIPS <small>406 kcal</small>	6
JASMINE RICE <small>220 kcal</small>	6
THIN FRIES <small>303 kcal</small>	6

desserts

CORNISH DESSERT TASTER <small>V 792 kcal</small>	11
Cornish Strawberry Lust fudge, sour raspberry truffle, white chocolate rum truffle	
DARK CHOCOLATE TART <small>V 843 kcal</small>	12
Sea Buckthorn ice cream, candy floss	
BERRY & CLOTTED CREAM BRÛLÉE <small>V 1341 kcal</small>	12
Beurre noisette shortbread	
STRAWBERRY & CREAM TRIFLE <small>V 871 kcal</small>	12
Colwith Farm's Rose and Hibiscus vodka infused trifle	
CHOCOLATE & PECAN BROWNIE SUNDAE <small>VE 900 kcal</small>	12
Roskilly's raspberry ripple vegan ice cream, macerated strawberries	
ROSKILLY ICE CREAMS <small>V 304 kcal</small>	11.50
Various flavours	
CORNISH CHEESE PLATE <small>V</small>	
Served with chutney, West Country biscuits, grapes, celery & walnuts	
3 cheeses <small>606 kcal</small>	14
7 cheeses <small>1170 kcal</small>	20



Please inform us if you have a food allergy that we should be aware of. Adults need around 2000 Kcal a day. For allergy & calorie information please scan the QR code.