



taste  
*of Cornwall*

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

# taste of Cornwall

## appetisers

**CORNISH BREADS** 461 kcal 7  
Trewithen butter, balsamic & olive oil

**PORTHILLY OYSTERS**  
Four Porthilly oysters served either:  
• On ice with shallot vinegar & lemon 40 kcal 18  
• Deep fried in tempura with citrus mayo 164 kcal 18

## starters

**ST AUSTELL BAY MUSSELS** 632 kcal 18  
Garlic, Cornish Rattler cider cream

**HOG'S SCOTCH EGG** 403 kcal 11.50  
Kittows hogs pudding, St Ewe's hens egg, slaw, apple jelly

**RICH ONION SOUP V** 531 kcal 11.50  
Cornish gouda croute

**ST IVES CRAB & PRAWNS** 404 kcal 18.50  
Citrus mayonnaise, crisp cos lettuce, char-grilled sourdough

**CANARA FARM HERITAGE TOMATOES VE** 185 kcal 14.50  
Basil consommé, olive croutes

**TARQUIN'S GIN CURED SALMON** 502 kcal 18  
Trewithen Farm crème fraiche, pickled vegetables

**GRILLED ST AUSTELL BAY SCALLOPS** 314 kcal 19.50  
Served in their shell, sea buckthorn butter, sea lettuce

## mains

**WHOLE NEWLYN LOBSTER** 842 kcal market price  
Chargrilled or served cold with hand cut triple cooked chips, salad & mayo

**LINE CAUGHT CORNISH SEA BASS** 678 kcal 32  
Sea buckthorn, roasted balsamic tomatoes, confit fennel, Cornish saffron crushed new potatoes

**DOOM BAR BATTERED FISH & CHIPS** 1402 kcal 22  
Market fish, hand cut triple cooked chips, peas, tartar

**DRESSED NEWLYN CRAB** 859 kcal 28  
Hand cut triple cooked chips, salad, mayo

**BAKED WHOLE CORNISH LEMON SOLE** 1222 kcal 30  
Caper & lemon Trewithen butter, Cornish new potatoes, green bean & feve salad

**ST PIRAN FARM GAMMON** 1216 kcal 30  
Glazed with local honey, green peas, mange tout, hand cut triple cooked chips, soft fried egg

**CORNISH LAMB RUMP** 1217 kcal 34  
Cornish potatoes, peas a la Francaise, split lamb jus

**BUTTERMILK CHICKEN BURGER** 1154 kcal 22  
Panko coated chicken breast, slaw, Cornish chili sauce, pickles, served in a brioche bun, hand cut triple cooked chips, slaw, salad

**CORNISH BEEF BURGER** 1520 kcal 22  
Dry aged Cornish beef burger, Cornish gouda, maple glazed bacon, served in a brioche bun, hand cut triple cooked chips, slaw, salad

**BUTTERNUT, CORNISH GREENS & CHICKPEA CURRY VE** 832 kcal 19  
Coconut cream, steamed jasmine rice

**BETROOT, PORTOBELLO MUSHROOM & CHICKPEA BURGER V** 1003 kcal 19  
Spiced avocado, beef steak tomato, Cornish gouda, pickled red onion, served in a brioche bun, hand cut triple cooked chips, slaw, salad

**CORNISH SAFFRON & ROASTED LEEK RISOTTO V** 704 kcal 19  
Summer peas, St Ewe poached egg

## steaks

28 day dry aged Cornish reared steaks, served with hand cut triple cooked chips, balsamic Canara Farm cherry tomatoes, Doom bar battered onion rings, mushrooms.

**10oz RIB EYE** 1110 kcal 35

**8oz FILLET** 918 kcal 38

**14oz SIRLOIN STEAK** 1136 kcal 38

### STEAK SAUCE:

- Cornish Sea Salted Butter 112 kcal
- Wild Mushroom & Truffle 102 kcal
- Peppercorn 133 kcal

## sides

**CRISP FRIED NEW POTATOES, PARMESAN & TRUFFLE** 222 kcal 6

**POLENTA CHIPS, GARLIC & TRUFFLE OIL** 140 kcal 6

**TENDER STEM BROCCOLI & GREENS** 142 kcal 6

**CORNISH BLUE CHEESE CREAMED SPINACH** 305 kcal 6

**TRIPLE COOKED CHIPS** 406 kcal 6

## desserts

**CORNISH DESSERT TASTER V** 839 kcal 14  
Baklava with Cornish honey, sour raspberry truffle, rum truffle & white chocolate

**DARK CHOCOLATE TART V** 843 kcal 12  
Sea Buckthorn ice cream, candy floss

**TREWITHEN FARM PANNA COTTA** 503 kcal 12  
Cornish strawberry compote, strawberry tuille

**BERRY & CLOTTED CREAM BRÛLÉE V** 1341 kcal 12  
Beurre noisette shortbread

**CALLESTICK ICE CREAMS V** 313 kcal 11.50  
Various flavours

**CORNISH CHEESE PLATE**  
Served with chutney, West Country biscuits, grapes & walnuts  
3 cheeses 606 kcal 14  
7 cheeses 1170 kcal 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.