



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

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

## starters

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

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## mains

<b>WHOLE NEWLYN LOBSTER</b> <small>842 kcal</small>	market price	<b>NEWLYN CRAB, MAC &amp; CHEESE</b> <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	
<b>LOCAL TURBOT, LOBSTER BISQUE</b> <small>644 kcal</small>	36	<b>PAN-FRIED CHICKEN BREAST</b> <small>799 kcal</small>	22
Spinach, Cornish asparagus, crushed new potatoes		Cornish Blue cheese & garlic cream, Kittows Hogs pudding patty, buttered greens	
<b>LINE CAUGHT CORNISH SEA BASS</b> <small>678 kcal</small>	32	<b>CORNISH BEEF BURGER</b> <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	
<b>DOOM BAR BATTERED COD</b> <small>1402 kcal</small>	22	<b>BUTTERNUT, CORNISH GREENS &amp; CHICKPEA CURRY</b> <small>VE 832 kcal</small>	19
Cod, tartar sauce, crushed peas, triple-cooked chips		Coconut cream, jasmine rice	
<b>BAKED WHOLE CORNISH FISH</b> <small>1222 kcal</small>	30	<b>BEETROOT, PORTOBELLO MUSHROOM &amp; CHICKPEA BURGER</b> <small>V 1003 kcal</small>	19
Caper & lemon Trewithen butter, tender stem broccoli & greens		Spiced avocado, beef steak tomato, Cornish gouda, pickles, brioche bun	
<b>WEST COUNTRY LAMB RUMP</b> <small>1217 kcal</small>	34	<b>SALAD BOWL</b> <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	
<b>SCAMPI</b> <small>1032 kcal</small>	22		
Crisp Newlyn monkfish & St Austell Bay scallops, Cornish chilli sauce, triple-cooked chips, salad			
<b>CORNISH CRAB SALAD</b> <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.

<b>10oz RIB EYE</b> <small>1110 kcal</small>	35	<b>STEAK SAUCE:</b>
<b>8oz FILLET</b> <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

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

## desserts

<b>CORNISH DESSERT TASTER</b> <small>V 792 kcal</small>	11
Cornish Strawberry Lust fudge, sour raspberry truffle, white chocolate rum truffle	
<b>DARK CHOCOLATE TART</b> <small>V 843 kcal</small>	12
Sea Buckthorn ice cream, candy floss	
<b>BERRY &amp; CLOTTED CREAM BRÛLÉE</b> <small>V 1341 kcal</small>	12
Beurre noisette shortbread	
<b>STRAWBERRY &amp; CREAM TRIFLE</b> <small>V 871 kcal</small>	12
Colwith Farm's Rose and Hibiscus vodka infused trifle	
<b>CHOCOLATE &amp; PECAN BROWNIE SUNDAE</b> <small>VE 900 kcal</small>	12
Roskilly's raspberry ripple vegan ice cream, macerated strawberries	
<b>ROSKILLY ICE CREAMS</b> <small>V 304 kcal</small>	11.50
Various flavours	
<b>CORNISH CHEESE PLATE</b> <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.