

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 V 461 kcal D, G, SU	7
Trewithen butter, balsamic & olive oil	
CORNISH OYSTERS 57 kcal MO, SU, G	19
Four oysters served on ice with shallot vinegar, lemon, Cornish hot sauce	
HOT PANKO COATED WESTCOUNTRY MUSSELS 318 kcal E, MO, G	14
Halzephron, lemon & dill mayonnaise	
SAUTEED 'CORNISH CHARCUTERIE' CHORIZO 592 kcal G, M, SU	13
Olives, warm sourdough	

starters

WESTCOUNTRY MUSSELS 60 kcal MO, D, SU	19
Garlic & fennel, Cornish Rattler cider cream	
TREWITHEN BUTTERMILK CRISPY CHICKEN THIGH 441 kcal G, D, E, M, F	16
Fermented Cornish vegetables, Cornish chilli mayonnaise	
ROASTED ONION SOUP V GF? 378 kcal D, G	12
Cornish gouda croute	
ST IVES CRAB & PRAWNS 387 kcal G, D, M, CR	21
Elderflower mayonnaise, crisp cos lettuce, char-grilled sourdough	
GRILLED ST AUSTELL BAY SCALLOPS GF 364 kcal MO, D, N, SU	22
Served in the shell, citrus butter, cauliflower almond & golden raisins	
CORNISH CHILLI MARINATED MACKEREL FILLETS 494 kcal G, F, SU	16
Crisp batter, tomato, red onion, salad	
CORNISH BOI LATEY CAMEMBERT V 798 kcal G, D	17
Baked in a Niles granary roll, Fowey Valley apple & cider chutney	
CORNISH CAULIFLOWER BHAJI VE 162 kcal G, SO	14
Vegan Minted Yoghurt, Pickled Green Beans	

mains

WHOLE NEWLYN LOBSTER GF 902 kcal CR, D, M, E	market price	CORNISH CRAB SALAD GF 900 kcal CR, E, M, D	30
Chargrilled or served cold, lemon, mayo, triple-cooked chips, salad		Mixed leaves, tomato, pickled cucumber, avocado, triple-cooked chips	
LOCAL TURBOT, LOBSTER BISQUE GF 693 kcal CR, F, MO, D	39	NEWLYN CRAB ARANCINI 703 kcal CR, D, G, E, C, F	25
Spinach, Cornish asparagus, crushed new potatoes		Tomato pesto, shaved Parmesan, basil & rocket salad	
LINE CAUGHT CORNISH SEA BASS GF 820 kcal F, D, SU	37	PAN-FRIED CHICKEN BREAST 739 kcal E, D, G	24
Sea buckthorn, roasted balsamic tomatoes, confit fennel, Cornish saffron crushed new potatoes		Cornish Blue cheese & garlic cream, Kittows Hogs pudding patty, buttered greens	
ATLANTIC ALE BATTERED COD	23	CORNISH BEEF BURGER 1464 kcal G, E, C, D, M, SU	23
1400 kcal F, D, G, E		Home ground Cornish beef burger, Cornish gouda, bacon, pickles, brioche bun, triple-cooked chips	
Cod, tartar sauce, crushed peas, triple-cooked chips		BUTTERNUT, CORNISH GREENS & CHICKPEA CURRY VE GF 732 kcal	20
LOCAL CORNISH FISH PIE 759 kcal F, C, D, G, SO	25	Coconut cream, jasmine rice	
Potato topped & glazed with Cornish Gouda, green beans, mange tout, granary bread		BETROOT, PORTOBELLO MUSHROOM & CHICKPEA BURGER V 1148 kcal E, C, D, G, M	20
WEST COUNTRY LAMB RUMP 632 kcal G, D, E, M, C	35	Spiced avocado, beef steak tomato, Cornish gouda, pickles, brioche bun	
Roasted sweet potato, tomato & olive compote, feta, garlic & rosemary jus		HELFDOR BLUE CHEESE SALAD V GF 814 kcal E, D	20
SCAMPI 973 kcal G, F, MO, SU	30	Vegetables, baby salad leaves, poached St Ewe egg, warm new potatoes	
Crisp Newlyn monkfish & St Austell Bay scallops, Cornish chilli sauce, triple-cooked chips, salad			

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 1515 kcal G, D	37	STEAK SAUCE:	
8oz FILLET 1116 kcal G, D	40	• Cornish Blue cheese 164 kcal D	• Peppercorn 133 kcal
		• Wild mushroom & truffle 102 kcal	• Cornish garlic Trewithen butter 186 kcal D

sides

CRISP FRIED NEW POTATOES, PARMESAN & TRUFFLE GF 328 kcal D	7
TENDER STEM BROCCOLI & GREENS GF V 140 kcal D	6
CORNISH BLUE CHEESE CREAMED SPINACH V 273 kcal D	7
MINI CAESAR SALAD GF 222 kcal E, D, M	6
TOSSED SIDE SALAD GF VE 70 kcal	5
GARLIC SOURDOUGH BREAD V 520 kcal D, G	4
TRIPLE COOKED CHIPS GF VE 318 kcal	6
FRIES GF VE 358 kcal	5

desserts

PINK PEPPERCORN ETON MESS GF 675 kcal E, D	11.50
Seasoned fruits, Cornish Tarquins Gin syrup	
DARK CHOCOLATE CREMEUX	12.50
839 kcal G, D, E, SO	
Soft chocolate brownie, Cornish clotted cream truffle	
BERRY & CORNISH CLOTTED CREAM BRÛLÉE V 1049 kcal D, G, E	12
Beurre noisette shortbread	
ICED CORNISH STRAWBERRY LUST LIQUOR PARFAIT V 516 kcal D, G, E	12.50
Sable Cornish biscuit, elderflower jelly	
CHOCOLATE & PECAN BROWNIE SUNDAE VE 999 kcal	12
Roskilly's raspberry ripple vegan ice cream, macerated strawberries	
ROSKILLY ICE CREAMS V 409 kcal D	11.50
Various flavours	
CORNISH CHEESE PLATE V G, D, N, M, E, C	
Served with chutney, West Country biscuits, grapes, celery & walnuts	
3 cheeses 558 kcal	14
7 cheeses 858 kcal	20
TASTER DESSERT 501 kcal G, D, E	12.50
Clotted cream fudge, white chocolate truffle, lemon curd & berry tart	

Please inform us if you have a food allergy that we should be aware of. Adults need around 2000 Kcal a day.

G - GLUTEN **GF** - GLUTEN FREE **GF?** - CAN BE GLUTEN FREE (please ask) **V** - VEGETARIAN **VE** - VEGAN **D** - DAIRY **M** - MUSTARD **E** - EGG **MO** - MOLLUSCS **CR** - CRUSTACEAN, **C** - CELERY **N** - NUTS **F** - FISH **SU** - SULPHUR DIOXIDE **S** - SESAME **SO** - SOYA, **P** - PEANUTS **L** - LUPIN
Although we endeavor to do so, we cannot guarantee that any of our dishes are allergen-free or fulfill dietary requirements due to possible cross-contamination during production