

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

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

## starters

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

## mains

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

<b>10oz RIB EYE</b> 1515 kcal <b>G, D</b>	37	<b>STEAK SAUCE:</b>	
<b>8oz FILLET</b> 1116 kcal <b>G, D</b>	40	• Cornish Blue cheese 164 kcal <b>D</b>	• Peppercorn 133 kcal
		• Wild mushroom & truffle 102 kcal	• Cornish garlic Trewithen butter 186 kcal <b>D</b>

## sides

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

## desserts

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

**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.

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