

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	8
Whipped Trewithen butter, St Piran's bacon chilli jam, Cornish sea salt	
CORNISH OYSTERS <small>57 kcal</small> MO, SU, G	21
Four oysters served on ice with shallot vinegar, lemon, Cornish hot sauce	
CORNISH CHARCUTERIE GF	14
Cornish chorizo, fiocco, culatello, olives, warm sourdough	

starters & small plates

WESTCOUNTRY MUSSELS GF	21
<small>661 kcal</small> D, MO, SU Garlic & fennel, Cornish Rattler cider cream	
TREWITHEN BUTTERMILK CRISPY CHICKEN THIGH <small>441 kcal</small> D, G, E, F	15
Fermented Cornish vegetables, Cornish chilli mayonnaise	
SAUTEED CREVETTES GF	16
Chilli cashew nuts, coriander, sea buckthorn butter	
CORNISH SPLIT	16
White crab meat, brown crab butter, rocket, apple	
GRILLED ST AUSTELL BAY SCALLOPS GF	22
Served in the shell, citrus butter, cauliflower almond & golden raisins	
POTTED HAM HOCK GF?	14
Charred sourdough, piccalilli	
CORNISH BOI LATEY CAMEMBERT FRIED CHEESE SANDWICH	18
Panko coated fried cheese sandwich, Fowey Valley apple cider chutney, baby pickles	
PICKLED VEGETABLE SALAD	12
Asparagus, crumbled Cornish goats' cheese	

mains

WHOLE NEWLYN LOBSTER GF <small>883 kcal</small> CR, D, ME, E	market price
Chargrilled or served cold, lemon, mayo, triple-cooked chips, salad	
LOCAL LEMON SOLE PAUPIETTE, LOBSTER BISQUE GF	35
Spinach, asparagus, crushed new potatoes	
LINE CAUGHT CORNISH SEA BASS GF	40
<small>820 kcal</small> F, D, SU Roasted balsamic tomatoes, confit fennel, Cornish saffron cream, crushed new potatoes	
ATLANTIC ALE BATTERED COD <small>1400 kcal</small> F, D, G, E	25
Cod, tartar sauce, crushed peas, triple-cooked chips	
LOCAL CORNISH FISH PIE <small>759 kcal</small> F, C, D, G, SO	27
Potato topped & glazed with Cornish Gouda, green beans, mange tout, granary bread	
WEST COUNTRY LAMB RUMP <small>632 kcal</small> G, D, E, M, C	38
Roasted sweet potato, tomato & olive compote, feta, garlic & rosemary jus	
SCAMPI <small>973 kcal</small> G, F, MO, C, SO	29
Crisp Newlyn monkfish & king prawn, Cornish chilli sauce, triple-cooked chips, salad	
SLOW COOKED KITTOW'S SHORT RIB OF BEEF GF?	34
Pappardelle pasta, tomato & garlic ragout	
TRIO OF KITTOWS CORNISH SAUSAGES	26
Trewithen clotted cream potatoes, red wine & onion gravy, savoy cabbage	
CORNISH CRAB SALAD GF <small>863 kcal</small> CR, E, M, D	33
Mixed leaves, tomato, pickled cucumber, avocado, triple-cooked chips	
NEWLYN CRAB ARANCINI <small>703 kcal</small> CR, D, G, E, C, F	28
Tomato pesto, shaved Parmesan, basil & rocket salad	
PAN-FRIED CHICKEN BREAST <small>739 kcal</small> E, D, G	26
Cornish Blue cheese & garlic cream, Kittow's Hogs pudding patty, buttered greens	
CORNISH BEEF BURGER <small>1458 kcal</small> G, E, C, D, M, SU	25
Home ground beef burger, Cornish gouda, bacon, pickles, mayonnaise, brioche bun, triple-cooked chips	
BUTTERNUT, CORNISH GREENS & CHICKPEA CURRY VE, GF <small>732 kcal</small>	22
Coconut cream, jasmine rice Add Chicken Breast for 6	
BEETROOT, PORTOBELLO MUSHROOM & CHICKPEA BURGER	22
V, VE?, GF? <small>1123 kcal</small> G, D, E, C, SE, SU Spiced avocado, beef steak tomato, Cornish gouda, pickles, brioche bun	
HELFDOR BLUE CHEESE SALAD <small>814 kcal</small> E, D	22
Vegetables, baby salad leaves, poached St Ewe egg, warm new potatoes	
HOMEMADE FLAT BREAD	22
a. Cornish goats cheese, rocket & pesto b. Cornish Chorizo, Cornish gouda, heirloom tomato, olives	

steaks

28-day dry aged Kittow's Kilhallon Farm reared beef steaks, served with, balsamic cherry tomatoes, Doom Bar battered onion rings, Portobello mushroom and triple-cooked chips.

10oz RIB EYE <small>1517 kcal</small> G, D, SU	40	STEAK SAUCE:
8oz FILLET <small>1117 kcal</small> G, D, SU	44	• Cornish blue cheese <small>164 kcal</small> D
		• Peppercorn <small>133 kcal</small>
		• Wild mushroom & truffle <small>102 kcal</small>
		• Trewithen garlic butter <small>186 kcal</small> D

sides

CRISP FRIED NEW POTATOES, PARMESAN & TRUFFLE GF <small>328 kcal</small> D	7.50
TENDER STEM BROCCOLI & GREENS GF, VE <small>140 kcal</small> D	6.50
CORNISH BLUE CHEESE CREAMED SPINACH GF <small>273 kcal</small> D	7.50
MINI CAESAR SALAD <small>222 kcal</small> E, D	6.50
TOSSED SIDE SALAD GF VE	5.50
GARLIC SOURDOUGH BREAD	4.50
<small>V 479 kcal</small> D, G	
TRIPLE COOKED CHIPS GF VE <small>318 kcal</small>	6.50
FRIES GF VE <small>358 kcal</small>	5.50

desserts

PINK PEPPERCORN ETON MESS	12.50
GF <small>675 kcal</small> E, D Seasoned fruits, Cornish Tarquin's Gin syrup	
DARK CHOCOLATE CREMEUX GF	13.50
Biscuit crumb, whipped Trewithen cream, tuille	
BERRY & CORNISH CLOTTED CREAM BRÛLÉE V GF? <small>1049 kcal</small> D, G, E	13
Beurre noisette shortbread	
CHOCOLATE & PECAN BROWNIE SUNDAE VE <small>999 kcal</small>	13
Roskilly's raspberry ripple vegan ice cream, macerated strawberries	
ROSKILLY ICE CREAMS V <small>675 kcal</small> D, E, SO	12.50
Various flavours	
CORNISH CHEESE PLATE v	
Served with chutney, West Country biscuits, grapes, celery & walnuts	
3 cheeses GF? <small>558 kcal</small> G, C, E, D, M, N	15
7 cheeses GF? <small>859 kcal</small> G, C, E, D, M, N	22

G Gluten **GF** Gluten Free **GF?** Can Be Gluten Free (please ask)
V Vegetarian **VE** Vegan **VE?** Can Be Vegan Free (please ask)
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

Adults need around 2000 Kcal a day. Our dishes may contain traces of allergens. Please let us know if you have any allergens or special dietary requirements. Whilst we do our utmost to accommodate our guests, we cannot guarantee any dish will be completely allergen free.