

CARLYON BAY

HOTEL | SPA | GOLF

taste
of Cornwall


B R E N D
COLLECTION

HOTELS | RESTAURANTS | SPAS

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

taste of Cornwall

starters

CORNISH BREADS v	8.50
Whipped Trewithen & Cornish honey butter, olives	
TREWITHEN BUTTERMILK CRISPY CHICKEN THIGH	13.50
Cornish chilli coleslaw, sweetcorn puree	
KITTOWS BRAISED BRISKET & BLUE CHEESE CROQUETTE	13.50
Bone marrow jus, pickled red onion	
WESTCOUNTRY MUSSELS GF?	18
Smoked bacon cream, sorrel, onion crumb	
CORNISH CRAB CAKE	15
Trewithen buttermilk, coriander oil, pickled fennel & chilli salad	
GRILLED SCALLOPS GF	22
Served in the shell, citrus butter, cauliflower almond & golden raisins	
ASPARAGUS CAESAR SALAD GF VE	13
Vegan plant-based hard cheese, black garlic vegan mayonnaise	
TWICE BAKED CORNISH GOUDA SOUFFLE v	17
Shaved truffle, chive cream	

mains

WHOLE NEWLYN LOBSTER GF	market price	TRIO OF KITTOWS CORNISH SAUSAGES	26
Chargrilled or served cold, lemon, mayo, triple-cooked chips, salad		Trewithen clotted cream potatoes, red wine & onion gravy, savoy cabbage	
LINE CAUGHT CORNISH SEA BASS GF	42	CORNISH CRAB SALAD GF	33
Roasted balsamic tomatoes, confit fennel, Cornish saffron cream, crushed new potatoes		Mixed leaves, tomato, pickled cucumber, avocado, triple-cooked chips	
ATLANTIC ALE BATTERED COD	26	PAN-FRIED CHICKEN BREAST	27
Cod, tartar sauce, crushed peas, triple-cooked chips		Cornish Blue cheese & garlic cream, Kittow's Hogs pudding patty, buttered greens	
LOCAL CORNISH FISH PIE	28	CORNISH BEEF BURGER	26
Potato topped & glazed with Cornish Gouda, green beans, mange tout, granary bread		Beef burger, Cornish gouda, bacon, pickles, mayonnaise, brioche bun, triple-cooked chips	
SCAMPI	29	SLOW-COOKED KITTOWS BRISKET GF?	24
Crisp Newlyn monkfish & king prawn, Cornish chilli sauce, triple-cooked chips, salad		Toasted sourdough, Cornish Gouda cheese, pickled red cabbage, bone marrow jus, triple-cooked chips	
SAUTEED UDON NOODLES VE		BLUE CHEESE SALAD v	23
Fermented vegetables, Cornish Chilli Company Hot Sauce, crispy tofu, sesame oil		Treveador Farm Blue Moon Cheese, vegetables, baby salad leaves, poached St Ewe egg, warm new potatoes	
Add Chicken Breast	29		

steaks

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

10oz RIB EYE GF?	41	STEAK SAUCE:	
8oz FILLET GF?	45	• Cornish blue cheese	• Peppercorn
		• Wild mushroom & truffle	• Trewithen garlic butter

sides

CRISP FRIED NEW POTATOES, PARMESAN & TRUFFLE GF	7.50
TENDER STEM BROCCOLI & GREENS GF VE	6.50
MINI CAESAR SALAD	6.50
GARLIC SOURDOUGH BREAD v	5
TRIPLE COOKED CHIPS GF	6.50
FRIES GF VE	5.50

desserts

PAVLOVA GF?	13.50
Seasonal fruits, Tarquin's Gin syrup, Cornish honey cream, Tuille	
BERRY & CORNISH CLOTTED CREAM BRÛLÉE v GF?	13.50
Beurre noisette shortbread	
WARM VEGAN BROWNIE VE GF	13.50
Warm plant-based chocolate sauce, raspberries, Roskilly's Raspberry Ripple Vegan Ice Cream	
CINNAMON BRIOCHE EGGY BREAD	13.50
Caramel compressed pineapple, Tarquin's Twin Fin Spiced Golden Rum & raisin ice cream, caramel sauce	
ROSKILLY ICE CREAMS v	12.50
Various flavours	
CORNISH CHEESE PLATE v GF?	17
3 cheeses served with chutney, blue cheese scone, whipped Trewithen butter, West Country biscuits, grapes, pickled walnut, quince, Cornish honey	

GF Gluten Free GF? Can be Gluten Free (please ask)

v Vegetarian VE Vegan VE? Can be Vegan (please ask)

D DAIRY G GLUTEN 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. You can view our calorie and allergen information by scanning the QR code. 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.