

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

<b>CORNISH BREADS v</b>	8.50
Whipped Trewithen & Cornish honey butter, olives 1014 kcal G, D, M, SO	
<b>TREWITHEN BUTTERMILK CRISPY CHICKEN THIGH</b>	13.50
Cornish chilli coleslaw, sweetcorn puree 476 kcal G, D, E, C, M, SU	
<b>KITTOWS BRAISED BRISKET &amp; BLUE CHEESE CROQUETTE</b>	13.50
Bone marrow jus, pickled red onion 498 kcal G, E, D, M, SU	
<b>WESTCOUNTRY MUSSELS GF?</b>	18
Smoked bacon cream, sorrel, onion crumb 797 kcal G, D, MO, SU	
<b>CORNISH CRAB CAKE</b>	15
Trewithen buttermilk, coriander oil, pickled fennel & chilli salad 195 kcal G, E, CR, D	
<b>GRILLED SCALLOPS GF</b>	22
Served in the shell, citrus butter, cauliflower almond & golden raisins 364 kcal D, MO, N, SU	
<b>ASPARAGUS CAESAR SALAD VE GF</b>	13
Vegan plant-based hard cheese, black garlic vegan mayonnaise 512 kcal SO	
<b>TWICE BAKED CORNISH GOUDA SOUFFLE v</b>	17
Shaved truffle, chive cream 765 kcal G, E, D	

## mains

<b>WHOLE NEWLYN LOBSTER GF</b>	market price	<b>CORNISH CRAB SALAD GF</b>	35
Chargrilled or served cold, lemon, mayo, triple-cooked chips, salad 883 kcal CR, E, D, M		Mixed leaves, tomato, pickled cucumber, avocado, triple-cooked chips 869 kcal CR, E, M, D	
<b>LINE CAUGHT CORNISH SEA BASS GF</b>	42	<b>SLOW-COOKED KITTOWS BRISKET GF?</b>	24
Roasted balsamic tomatoes, confit fennel, Cornish saffron cream, crushed new potatoes 820 kcal F, D, SU		Toasted sourdough, Cornish Gouda cheese, pickled red cabbage, bone marrow jus, triple-cooked chips 1197 kcal G, D	
<b>ATLANTIC ALE BATTERED COD</b>	26	<b>PAN-FRIED CHICKEN BREAST</b>	27
Cod, tartar sauce, crushed peas, triple-cooked chips 1400 kcal G, E, F, D, M		Cornish Blue cheese & garlic cream, Kittow's Hogs pudding patty, buttered greens 739 kcal G, D, E	
<b>LOCAL CORNISH FISH PIE GF?</b>	28	<b>CORNISH BEEF BURGER</b>	26
Potato topped & glazed with Cornish Gouda, green beans, mange tout, granary bread 871 kcal G, F, D, C, SO		Beef burger, Cornish gouda, bacon, pickles, mayonnaise, brioche bun, triple-cooked chips 1459 kcal G, D, E, M, C, SU	
<b>SCAMPI</b>	29	<b>SAUTEED UDON NOODLES VE</b>	22
Crisp Newlyn monkfish & king prawn, Cornish chilli sauce, triple-cooked chips, salad 1009 kcal G, CR, E, F, M, SU		Fermented vegetables, Cornish Chilli Company Hot Sauce, crispy tofu, sesame oil 1147 kcal	
<b>TRIO OF KITTOWS CORNISH SAUSAGES</b>	26	Add Chicken Breast	29
Trewithen clotted cream potatoes, red wine & onion gravy, savoy cabbage 984 kcal G, D, C, E, SU		<b>BLUE CHEESE SALAD v GF</b>	23
		Treveador Farm Blue Moon Cheese, vegetables, baby salad leaves, poached St Ewe egg, warm new potatoes 814 kcal E, D	

## 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.

<b>10oz RIB EYE GF?</b>	1411 kcal G, D, SU	41	<b>STEAK SAUCE:</b>
<b>8oz FILLET GF?</b>	1011 kcal G, D, SU	45	• Cornish blue cheese 164 kcal D
			• Peppercorn 133 kcal
			• Wild mushroom & truffle 43 kcal D, G, E, C
			• Trewithen garlic butter 191 kcal D

## sides

<b>CRISP FRIED NEW POTATOES, PARMESAN &amp; TRUFFLE GF</b>	328 kcal D	7.50
<b>TENDER STEM BROCCOLI &amp; GREENS GF, VE</b>	66 kcal	6.50
<b>MINI CAESAR SALAD v</b>	186 kcal E, D, M	6.50
<b>GARLIC SOURDOUGH BREAD v</b>	479 kcal G, D	5
<b>TRIPLE COOKED CHIPS GF</b>	318 kcal	6.50
<b>FRIES GF VE</b>	358 kcal	5.50

## desserts

<b>PAVLOVA GF?</b>	355 kcal G, E, D	13.50
Seasonal fruits, Tarquin's Gin syrup, Cornish honey cream, Tuille		
<b>BERRY &amp; CORNISH CLOTTED CREAM BRÛLÉE v GF?</b>	1049 kcal G, E, D	13.50
Beurre noisette shortbread		
<b>WARM VEGAN BROWNIE VE GF</b>	429 kcal SO	13.50
Warm plant-based chocolate sauce, raspberries, Roskilly's Raspberry Ripple Vegan Ice Cream		
<b>CINNAMON BRIOCHE EGGY BREAD</b>	457 kcal G, D, E, SO, SU	13.50
Caramel compressed pineapple, Tarquin's Twin Fin Spiced Golden Rum & raisin ice cream, caramel sauce		
<b>ROSKILLY ICE CREAMS v</b>	From 463 kcal E, D, SO	12.50
Various flavours		
<b>CORNISH CHEESE PLATE v, GF?</b>	819 kcal G, E, D, M, N	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. 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.