



STARTERS

Moules Marinière GF £9*

Fresh St Austell Bay steamed mussels, white wine, garlic and cream sauce, and crusty bread

Salt & Pepper Squid £9.50*

With sweet chilli mayonnaise, lime, coriander and rocket

Short Rib Ragu Aranchini £8.00

With truffle aioli and parmesan

Soup of the Day V VE GF £7.50

Served with a fresh bread roll and butter

Ham Hock and Pea Terrine GF £8

Served with piccalilli and toasted croûtes

Heritage Tomato Bruschetta V VE GF £7.50

Finished with balsamic & thyme

Baked Goats Cheese V GF £8

With red and golden beets, red chicory, balsamic and candid walnuts

Charcuterie Board GF £10.50*

Salami, Parma ham, Cornish brie, humous, olive and breadsticks

Sharing Board GF £13

Bread, olives, balsamic oil and hummus

V Suitable for vegetarians
VE Suitable for Vegans
GF Suitable for Gluten Free

CLASSICS

Fish & Chips GF £16.95

Served with steakhouse chips, crushed peas and homemade tartare sauce and lemon

Catch of the Day GF £23**

Served on a rich bouillabaisse fish stew and fondant potato

Teriyaki Stir Fry Duck £20.95**

With egg noodles, sesame, pak choi and a crispy spring roll

Trio of Lamb GF £18.50

Shepherds pie, lamb chop, and spiced bon bons with minted pea puree, and heritage carrots

Moules Marinière GF £16.50

Fresh St Austell Bay steamed mussels, white wine, garlic and cream sauce, and crusty bread

Tofu Stir Fry VE V GF £15.95

Marinated tofu stir fry with pak choi, green onions and roasted cashews

Coq au Vin GF £17.50

with button mushrooms, chantenay carrots, silver skin onions, pancetta and Duchess potatoes

Pan fried Sea Bass Fillet GF £19.50

With sautéed potatoes and sea greens on a tomato salsa with chorizo crisps

Pork Belly GF £19.50

Slow roasted with braised fennel, rustic mash and pork jus

FROM THE GRILL

Locally reared dry aged beef, matured on the bone for up to 48 days. Served with a Portobello mushroom, confit cherry vine tomatoes and chunky chips.

10oz Sirloin Steak GF £32**

A delicate flavour, balanced with a firmer texture

Bernaise Sauce £3.50

8oz Ribeye Steak GF £26*

The most succulent and flavoursome of all steaks

Peppercorn Sauce £3.50

8oz Rump Steak GF £22

Rich in flavour with a firm texture

Blue Cheese Sauce £3.50

BURGERS

All burgers served in a seeded bun with baby gem, coleslaw, pickles and skinny fries.

Gluten free rolls available

Homemade Cheese Burger £16.50

with burger sauce, bacon jam, and Cornish cheddar

Peri Peri Chicken Burger £16.50

roasted red pepper, guacamole and chorizo

Garden Burger V VE £15

lightly spiced mix of beans, peas and spinach coated in breadcrumbs with rice flakes

PIZZAS

A crispy 12 inch pizza, full of flavour
Gluten free bases available

Margherita with Herb Oil and Fresh Basil V £15

BBQ Chicken, Red Onion & Smoked Paprika
£16.50

Ham, Pepperoni, Chorizo, & Jalapeño Jam £16.50

Garlic Prawns, Smoked Salmon, Chilli Oil & Rocket
£17.50

Capricciosa with Artichokes, Mushrooms & Olives V £16

PASTA

Seafood Linguine £17.50

Clams, mussels, prawns and squid in a romesco sauce

Penne Puttanesca V VE GF £15.95

Finished with red beans and spinach

Wild Mushroom Linguine £16.50

With a garlic alfredo sauce finished with spinach

SALADS

Smoked Chicken Salad GF £14.95

With sundried tomatoes, feta and olives

Cornish Crab Salad GF £15.50

With shredded iceberg, heritage tomatoes and a chilli and lime dressing

Sriracha Marinated Chick Pea & Avocado Salad V VE GF £14.50

With coriander dressing

SIDES

Chunky chips
£4.50

Spicy fries
£4.50

Petit pain & butter
£3.50

Coleslaw
£3.50

Buttered legumes
£4.50

Parmesan rocket salad
£4.25

Dressed salad
£4

Inclusive supplements
*£3
**£5



THE
CORNWALL
HOTEL & SPA