



EVENING MENU

6pm until 8.30pm

Room service – a £6.50 room service charge will be added to your final bill.
Please dial '0' to place your order with our reception team.

NIBBLES

Three for 24

Artisan bread, moutabal,
toasted nuts and seeds,
balsamic oil 9 PB

Mixed pitted olives 6 PB
Spiced crab cakes, saffron lemon
aioli, rocket 11

Scorched Padrón peppers, olive
oil, Cornish sea salt 9 PB

SMALL PLATES

Kitchen market vegetable soup,
artisan bread 9 PB

Garden pea and mint mousse,
whipped vegan 'feta', pickled
courgette, toasted hazelnuts 12 PB

Scallops, yeast cauliflower purée,
pickled grapes, Serrano ham, sea herbs
three 16 | five 24

Smoked ham hock terrine, sweetcorn,
quail's egg, tarragon crisp,
caramelised apple 14

Salmon pastrami, pickles, celeriac
grain mustard remoulade 15

Lamb carpaccio, fine beans, shallots,
lamb tongue lettuce, capers 14

MAINS

Twice cooked pork, roasted savoy
cabbage, caramelised apple, pork
quaver, cider jus 28

6oz fillet of beef, watercress purée,
oyster mushroom, carrot, blue
cheese salsa 36

Line-caught pollock, bouillabaisse,
Parmesan garden herb crust 28

Pea and bean risotto, burnt spring
onion emulsion, vegan 'feta',
mint salsa 22 PB

Breton curry monkfish, coconut bok
choi, lime broth, crisp rice noodles,
coriander chutney 32

Vine tomato tarte tatin, Goat's cheese,
niçoise salad, sauce vinaigrette 24 Pbor

Corn-fed chicken breast, Spanish
ketchup, green oil, chargrilled
aubergine 26

SIDES

All 6

Cornish potatoes, lemon seaweed butter V Pbor

Julienne fries PB add Cheddar cheese 2 V

Garden leaves, hazelnuts, lemon soya yoghurt dressing PB

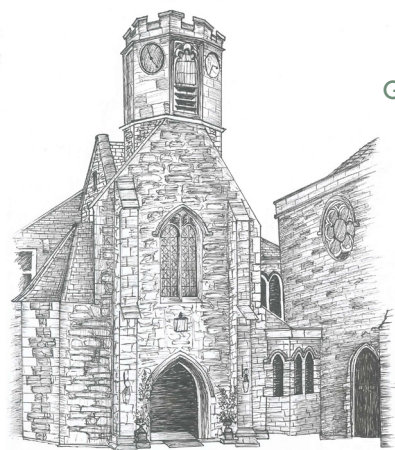
Summer vegetables, Cornish sea salt butter Pbor

Heritage tomatoes, sherry vinegar, Cornish sea salt PB

Niçoise salad, sauce vinaigrette PB

For food allergens or dietary requests, please ask a member of the team.
Please scan the QR code for online allergen info.

V = Vegetarian PB = Plant based Pbor = Plant based on request





LIGHT BITES

12pm until 8.30pm

To share: selection of three 22

Artisan breads, moutabal, toasted nuts and seeds, balsamic oil 9 PB

Mixed pitted olives 6 PB

Spiced crab cakes, saffron lemon aioli, rocket 11

Scorched Padrón peppers, olive oil, Cornish sea salt 9 PB

Market vegetable soup, artisan bread 9 PB

Smoked ham hock terrine, sweetcorn, quail's egg, tarragon crisp, caramelised apple 12

Salmon pastrami, pickles, celeriac grain mustard remoulade 14

BAR CLASSICS

12pm - 2.30pm | 6pm - 8.30pm

Prime white fish, Cornish ale battered or grilled, chunky chips, minted garden peas, tartare sauce 21

6oz aged sirloin steak, julienne fries, Cacio e Pepe butter, rocket, vine cherry tomatoes 28

Alverton salad, bulgar wheat, pickled courgette, mountbal, heritage tomatoes, whipped vegan 'feta', basil 19 PB
Add chargrilled chicken breast or smoked salmon 6

Prime beef burger, burger roll, pickles, mustard mayonnaise, baby gem, julienne fries 21

Beyond Meat burger, burger roll, pickles, mustard mayonnaise, baby gem, julienne fries 21 PB
Add toppings for 2 each

Applewood Cheddar PB, fried egg, Emmental cheese or blue cheese, guacamole PB, bacon

DESSERT

Cornish coffee affogato, vanilla ice cream, amaretti biscuit 8 V

Eton mess, basil yoghurt ice cream 9 V

Orange and lime cheesecake, passionfruit sorbet, strawberry gel 9

Frozen elderflower posset, mango salsa, raspberry shortbread 9 V

Dark Chocolate crèmeux, caramel ice cream, brownie, Cornish sea salt fudge 10 PB

Farmhouse ice cream, ginger oat cookie, two scoops 7 | extra scoop 3 V Pbor

Cheeses from Greet Cheese, orchard chutney, artisan cracker, celery three cheeses 14 | five cheeses 18 V

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