



LUNCH MENU

*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.*

*Enjoy three courses for 24 (every Monday to Saturday 12pm until 2.30pm).
Please note, some dishes have a supplement charge.**

NIBBLES*

Three for 24

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

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

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

STARTER

Kitchen market vegetable soup, artisan bread PB

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

Scallops, yeast cauliflower purée, pickled grapes, Serrano ham, sea herbs **5 supplement***

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

Salmon pastrami, pickles, celeriac grain mustard remoulade

MAIN COURSE

6oz aged sirloin steak, julienne fries, Cacio e Pepe butter, rocket, vine tomatoes **5 supplement***

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

Alverton salad, bulgar wheat, pickled courgette, moutabal, heritage tomatoes, whipped 'vegan' feta, basil PB
(Add chargrilled chicken breast 6* or smoked salmon 6*)

Pollock, bouillabaisse, Parmesan, garden herb crust

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

SIDE DISHES*

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

DESSERT

Cornish coffee affogato, vanilla ice cream, amaretti biscuit V

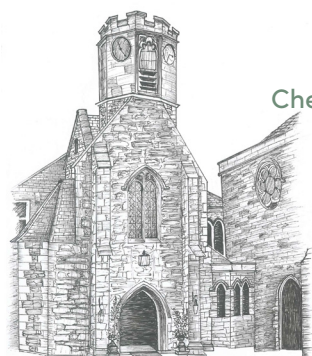
Eton mess, basil yoghurt ice cream V

Orange and lime cheesecake, passionfruit sorbet, strawberry gel

Frozen elderflower posset, mango salsa, raspberry shortbread V

Farmhouse ice cream, ginger oat cookie V Pbor

Cheeses from Greet Cheese, orchard chutney, artisan cracker, celery **5 supplement***



*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: any three light bites 22

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

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

SANDWICHES

12pm until 5.30pm

Malted, white bloomer, bagel (add 2)

or gluten free alternative, French vinaigrette, dressed garden leaves

Smoked salmon, cucumber, lemon cream cheese, cress 14

Roasted red pepper, guacamole, baby gem, vegan 'Parmesan' cheese 13 PB

Mature Cheddar cheese, tomato, piccalilli 11 V Pbor

Baked ham, heritage tomatoes, chutney 12

Cornish ale battered white fish fingers, caper mayonnaise, baby gem 15

Add triple cooked chunky chips or julienne fries 6 Add cheese 2

BAR CLASSICS

12pm until 2.30pm | 6pm until 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, moutabal, 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

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