



DESSERT MENU

WHETHER YOU WANT TO TUCK IN TO A CORNISH CLASSIC, OR VENTURE A LITTLE FURTHER AFIELD, OUR DELICIOUS DESSERTS ARE SURE TO SATISFY YOUR SWEET TOOTH.

IT'S ALL ABOUT THE PUDDINGS

White chocolate and Tonka bean bavaois £7.50

A light mousse on fine shortbread; served with caramel gel, burnt white chocolate and mini praline meringues

Chocolate and hazelnut dacquoise £7.50

Rich chocolate ganache and layers of hazelnut meringue sponge, topped with chocolate & nut treats and served with a refreshing sea buckthorn sorbet

Carrot cake £6.95

A light carrot sponge with golden raisin puree, pecan syrup, candied pecans and cream cheese ice-cream

Jelly and ice-cream (GF) £7.50

Themed on strawberry and our homemade elderflower syrup, this is a tasting platter of jelly, rippled ice-cream, marshmallow and macaroon

Artic roll £7.50

Pistachio & Macha tea Joconde sponge filled with raspberry ice-cream, lychee sorbet and mango salsa

Horlicks Panna Cotta £5.50

A light Panna Cotta flavoured with Horlicks, served with gingerbread crumb topping and a mint chocolate spoon

Cheeses £9.50*

Choose one, two or all three of our favourite cheeses: Brie de Meaux, Roquefort and Montgomery Cheddar, all served with celery, poached pear, chutney and a biscuit selection (*£2.50 supplement applies on inclusive packages)

Homemade ice-creams and sorbets £5.50

Choose one, two or three flavours of our homemade ice-creams and sorbets, all served on a biscuit palette

TEA & COFFEE

Americano £2.50

Cappuccino £3.00

Espresso £2.30

Double Espresso £3.00

Latte £3.00

Macchiato £3.00

Mocha £3.20

Twining's Tea £2.50

DESSERT WINES

Maury, Els Pyranneus, Languedoc, France

Deliciously sweet, full-bodied and rich with intense flavours and aromas of red fruits, chocolate and coffee

Glass: £8.50 Bottle: £34.00

Royal Tokaji, 'Late Harvest', Tokaji, Hungary

Pale green-gold colour. Delicate nose with aromas of ripe peach, exotic fruit and blossom

Glass: £8.50 Bottle: £34.00

Campbells Rutherglen Muscat, Victoria, NV, Austral

A super sweet and golden honeyed wine. Hint of toffee, caramel and sweet fruit cake

Glass: £8.50 Bottle: £34.00

Nederburg Winemakers Reserve Noble Late Harvest, South Africa

Brilliant gold with aromas of fresh honey, pineapple and apricots with floral and spicy notes

Glass: £8.50 Bottle: £34.00

Chateau du Levant Sauternes France

Open fruity nose and apricot notes twinned with honey flavours and characterised by a fruity and vanilla finish

Glass: £8.50 Bottle: £34.00

Please let your server know if you have any allergies as all dishes are freshly made and can be changed.



STARTERS

BREADS

A selection of homemade breads with flavoured butter, balsamic and olive oil.....£3.50

Why not add a dish of mixed olives.....£2.25

TO BEGIN

Pressed Cornish goat's cheese (V).....£7.50

Charred Cornish goat's cheese and curd mousse layered in roasted red peppers and spinach & herb pancakes; served with pickled walnut and caramelised fig chutney

Halloumi and sweet potato cakes (V)£6.95

With chilli jam and curried cauliflower florets

Fried Cornish squid£7.50

Fried pork crackling coated Cornish squid rings, with bacon jam and blow-torched radicchio

Fowey mussels (GF)£7.95

Cooked with West Country cider, pancetta, leeks and Rodda's clotted cream

Seasonal soup (V).....£5.50

Daily changing seasonal soup **(GF available)**

Black pudding fritters£6.95

Black pudding and chicken mousse coated in crispy pork crackling breadcrumbs, pickled balsamic onions, apple puree, compressed apple and pancetta wafer

Hendricks gin cured salmon (GF)£8.25

With pickled beetroot, beetroot puree, soused radish, sour cucumber gel, herbs and Roquito peppers

SPECIALITY STARTERS

Falmouth crab and melon (GF).....£10.50*

Local picked white crab with dill and crème fraiche; rolled in cantaloupe melon, compressed watermelon, brown crab mayonnaise and water vinaigrette
(*£2.50 supplements apply on inclusive packages)

Cornish scallops in Parma ham (GF).....£10.95*

Pan-fried scallops wrapped in Parma ham; cooked in garlic butter and served with apple and watercress salad (*£3.50 supplements apply on inclusive packages)

Smoked duck ham (GF).....£9.95*

Thin slices of smoked duck breast, served with chicken liver parfait, plum gel, Parmesan custard and honeycomb

(*£2.50 supplements apply on inclusive packages)



BRASSERIE MENU

THE MAIN EVENT

Cornish hake (GF).....£17.95

Lightly salted and roasted with a cassoulet of chorizo & butter beans, burnt onion puree, crispy Canara Farm kale and herb oil

Breton-style chicken in rough cider (GF) ...£16.95

With fricassee of leeks, peas, baby onions and pancetta. Served in Cornish rough cider and Rodda's clotted cream with charred and braised cabbage, baby leeks and fondant potato

Duck-egg mac & cheese (V)£15.95

Macaroni cheese made with Cornish Yarg & Rodda's clotted cream; baked with Canara farm greens, local duck eggs and mature Cornish Gouda. Served with a side of courgette chips and dressed leaf salad

Beetroot and goat's cheese gnocchi (V)£15.95

Served with heritage tomato salad, beetroot puree, pea and mint macaroons, mature Cornish Gouda wafers, candied pecans, goat's curd and saffron oil

Cornish gourmet beef burger£16.50

225gm beef burger topped with bacon, Cornish Gouda, homemade slaw and hand-cut chips served in a brioche bun

Cornish sliders (trio?).....£17.50

Three mini burgers: pulled pork with sweet potato, halloumi and BBQ sauce, lamb and harissa with mint yoghurt and classic gourmet beef with red onion marmalade. All served in brioche buns with a side of thick-cut chips

Simply fish 'n chips (GF)£14.50

Gluten free battered fish served with minted peas, hand-cut chips and fresh lemon

Almost-a-fish-pie.....£16.95

Local poached plaice fillets served with clams, mussels and prawns; topped with a fish veloute, Rodda's clotted cream mash, parmesan and pangrattato. Served with a side of green vegetables

Pork tenderloin (GF).....£17.95

Wrapped in Pancetta and served with champ cake, caramelised apple puree, sauerkraut and Calvados jus

SPECIALITY DISHES

Seafood linguini.....£19.95

Cornish clams, mussels and prawns cooked in a rich shellfish broth. Linguini folded with fresh crab, parsley and lemon; topped off with parmesan
(*£3.50 supplements apply on inclusive packages)

Cornish Sirloin steak (GF)£23.75*

Cornish beef sirloin cut from the joint and cooked to your preference in an onion puree; served with hand-cut chips, king oyster mushroom and watercress (*£4.50 supplements apply on inclusive packages)
(Approximately 225gm / 8oz before cooking)
Why not add peppercorn or Bordelaise sauce for £2.50

Cornish cod and parsley sauce (GF).....£19.95*

Our own salt cod with parsley & cockle liquor; served with garden peas, samphire, Rodda's clotted cream and crab & parsley crushed potato
(*£3.50 supplements apply on inclusive packages)

Roast rump of Cornish lamb (GF).....£19.95*

Roast lamb rump served with layered potato cake, ratatouille, Provence-style lamb sauce and braised baby fennel

(*£3.50 supplements apply on inclusive packages)

SIDE ORDERS

Hand-cut chips.....£3.50

New potatoes£2.75

Steamed vegetables.....£3.50

Creamy spinach£3.50

Mixed salad£2.75

Roasted root vegetables.....£3.50

Leaf salad£2.50

Rodda's clotted cream mash.....£3.50

Champ mash£3.50

Sweet potato fries.....£3.50

Garlic bread£2.75



DRINKS & COCKTAILS

APERITIFS 50ML

Martini Bianco£3.50

Medium dry Italian vermouth, 15%

Martini Rosso£3.50

Sweet Italian vermouth, 15%

Noilly Prat£3.50

Dry French vermouth, 15%

CLASSIC SPIRITS 25ML

Absolut Blue Vodka£3.85

Grey Goose Vodka£5.50

Bombay Sapphire Gin£3.75

Tarquin's Cornish Gin£4.50

Bacardi Superior£3.75

Havana Club 7 Anos£4.50

Sailor Jerry Spiced Rum£4.00

Try our signature G&T.....£11.50

Double Tarquin's Cornish Gin and Fever Tree tonic served in an iced balloon glass over ice with cucumber garnish

Try our classic Vodka Martini£8.45

Absolut Vodka and Noilly Prat, shaken or stirred over ice and served in a chilled martini glass with an olive garnish

COCKTAILS

Singapore Sling£8.95

Tarquin's Gin, cherry brandy, lemon juice, soda, shaken over ice

Dirty Gin Martini£8.95

Bombay Sapphire gin, Martini Rosso, olive brine, shaken over ice

Cornish Dark 'N' Stormy£8.95

Revolver Cornish rum, ginger beer, lime juice, served over ice

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