



BRASSERIE MENU

PLEASE ENJOY OUR NEW SEASONAL BRASSERIE MENU, INSPIRED BY
CORNWALL'S NATURAL LARDER OF LAND AND SEA.

NEW BEGININGS

Local grilled Sardines,
Provençal sauce on toast

Soup of the day (v)

Smoked trout pate,
remoulade, soda bread toast

Fowey mussels
Cooked with west country cider, pancetta, leek,
cream, apple

Spring soup (v)
Daily changing seasonal soup

Pressed ham hock
Caper, gherkin, honeycomb, watermelon,
sun-blush tomato

Potted wild boar pate,
onion marmalade, sour dough toast

Tomato and Mozzarella bruschetta

DESSERT

Triple layer brownie, clotted cream

Trio of Cornish cheeses

Vanilla Pana Cotta, marinated berries

Custard tart, rhubarb ripple ice-cream

Eton Mess

THE MAIN EVENT

Roast sirloin of beef
Yorkshire pudding, roast parsnips and beef dripping
roast potatoes

Roast loin of pork (GF)
Roast loin of pork, salted caramel apple puree, roast
parsnips and beef dripping roast potatoes

**Both our roasts are served with a family style
sharing platter of vegetables and cauliflower
cheese.**

Breton style chicken in rough cider (GF)
Fricassee of peas, asparagus, baby onions and
pancetta, charred little gem, fondant potato,

Tortellini (v)
Ricotta and sundried tomato tortellini, Provençal
sauce, parsley oil

Cornish gourmet burger
Our burger of the day topped with bacon, Cornish Gouda,
slaw, hand cut chips, brioche bun

Simply fish 'n' chips (GF)
Local white fish, ale batter, mint peas, lemon, hand
cut chips

Sea trout (GF)
Pan fried sea trout, warm tartare sauce, samphire,
battered new potatoes

SUNDAY LUNCH

1 COURSE £14.50

2 COURSE 15.95

3 COURSE 19.95



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Sandwiches

Mature Cheddar Cheese and Pickle, vegetable crisps, dressed leaf - **£5**

Open ciabatta with chargrilled Vegetables and Halloumi - **£5**

Egg Mayonnaise and Mustard Cress, vegetable crisps, dressed leaf - **£5**

Smoked Pulled Pork and Red Cabbage Coleslaw wrap, skinny fries- **£6**

Smoked Salmon, Lightly Capered Crème Fraîche and Lemon, vegetable crisps and dressed leaf - **£9**

Crab, Lemon and Dill Mayo, toasted sourdough, vegetable crisp, dressed leaf - **£10**

Soup

Soup of the Day and Homemade Bread - **£6**

Salads

Grilled Mackerel Nicoise £12.50

Chicken and red pepper cous cous £10.50

Chicken Caesar salad £10.50

Marinated vegetable, Mozzarella and pesto £12.50

Please let your server know if you have any allergies as all dishes are freshly made and can be changed. (*£3.50 supplements apply on inclusive packages)



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