

2 courses £34.00

3 courses £39.00



## to start...

BANG BANG CHICKEN SALAD    
peanuts, Asian vegetables

DELI FARM CHARCUTERIE BRUSCHETTA   
pickles, rocket

CONFIT PORK BELLY   
apricots, grilled spring onion, smoked aubergine

GRILLED MACKEREL    
leeks vinaigrette

CORNISH CRAB 'BENEDICT' (£3 supplement per person)  
Headland sea spinach

CHILLED BEETROOT SOUP    
crème fraiche, beetroot crisps, dill oil

COURGETTE SALAD    
goat's cheese sorbet, raspberry, hazelnuts

HERITAGE TOMATOES    
pesto, mozzarella

 Gluten Free  Dairy Free  Vegan  Vegetarian

## to follow...

### CAJUN 8OZ TRI-TIP STEAK

mango coconut sauce, green beans, parsley rice

### ROAST RACK OF LAMB

potato rosti, minted peas, maple carrots

### CRISP DUCK BREAST

smoked duck liver parfait, charred peach, fondant potato

### PICANHA ROAST FOR TWO (*£11 supplement per person*)

the classic Brazilian roast beef rump cap, served with heritage tomatoes, hand-cut chips, watercress and BBQ sauce

### ROASTED CORNISH LOBSTER (*£20 supplement whole per person / £12 supplement half per person*)

melon, mango & citrus salad, buttered new potatoes, garlic butter

### SAMPHIRE BOUILLABAISSE

Cornish gouda focaccia crisp, roasted fennel, rouille

### SEARED TUNA LOIN

summer slaw, burnt orange, quinoa

### WHOLE SOLE A LA MEUNIERE (*£5 supplement per person*)

spinach, buttered new potatoes, caper butter sauce

### CONFIT BYALDI 'RATATOUILLE'

fried tofu, rocket

### CAULIFLOWER & CORNISH GOUDA TART

walnut & caper dressing

### MAPLE ROASTED SWEET POTATO

charred corn, red cabbage pickle, greens, candied pecans

## to finish...

PEACH MELBA VERRINE 

LEMON POLENTA CAKE, toasted meringue, roasted lemon sorbet  

CHOCOLATE & CHERRIES 

COCONUT MOUSSE, mango, passionfruit tea sorbet, roasted pineapple 

STRAWBERRY PANNA COTTA Eton mess 

CALLESTICK FARM ICE CREAMS & homemade sorbets 

CONTINENTAL & CORNISH CHEESES, chutney, celery, grapes, biscuits, crisp bread (£4 supplement)

## finally...

FRESHLY BREWED TEA OR COFFEE SERVED AT YOUR TABLE  
OR IN THE LOUNGES (INCLUDED)

ESPRESSO	£2.75
AMERICANO	£3.15
FLAT WHITE	£3.60
LATTE	£3.75

## petit fours...

*£3 per person for a selection*

ROSEWATER CHOCOLATE TRUFFLES  
CLOTTED CREAM FUDGE



'Samphire is as ancient and integral to our coastline as this very headland on which our hotel proudly resides. A spikey, vibrant green flowering plant, it lends itself well to pickling and goes with any number of seafood dishes. Even floured and fried, it's robust crests make a fine fritter. In fact, at one time the streets of London rang with hawkers shouting, 'Crest Marine!' an old name for the plant. The flavour is a wild mixture of floral and peppery with fennel hints. Chopped fine and fresh in a tartare sauce it doesn't go amiss either. Look for it on our menus, our chefs love a bit of foraging when time allows.'

We are proud to use the following Cornish producers:

Philip Warren Butchers	Meat
Matthew Stevens	Fish
Roddas	Dairy
Callestick Farm	Ice cream and sorbets
Rosedown	Eggs
Cornish Tea & Coffee	Tea/Coffee/ Hot chocolate
Niles Bakery	Breads
Cornish Seaweed Co.	Seaweed
West Country Fruit Sales	Fruits and vegetables
Boddington's	Strawberry jam

Our menus also feature a wide selection of Cornish cheeses



## *meet the chef...*

### Executive Chef, Christopher Archambault

Since starting out in Devon where he became well known for his inspired, local menus, Chris' passion for food has taken him all over the world. From the Channel Islands to The Goodwood Estate in West Sussex, and long tenures in Dublin, London and in Canadian ski resorts,

Chris's experience knows no boundaries.

However, relocating to Cornwall in 2015 was something of a homecoming to him: "I've been waiting for the right opportunity in Cornwall for some time. The wife being Cornish, all roads led here eventually. Very excited to join such an iconic property and build on an already fantastic reputation.

It's great to be home."