



Nocellara Del Belice green olives £5 VG

Stones sourdough,  
Cornish butter £5 V VGOR

Arancini 'bolognese', garlic  
basil pistou £6

Smoked almonds, sea salt £5 VG N

## STARTERS

Chef's soup, charred sourdough VG £9  
Warm goat's cheese, fire-roasted peppers,  
hazelnut, chilli oil £10 V N

Oak-smoked salmon, pickled  
cucumber, fennel £12

Chicken liver pâté, prune Armagnac chutney,  
crispbreads £10  
Serrano ham, watermelon, white feta, mint £10 VGOR

## SANDWICHES

*served 12pm - 5.30pm*  
white or malted bloomer or GF focaccia roll  
Stones sourdough, + £2

Smoked salmon, lemon dill cream cheese £12

Coronation chicken £12

Gammon ham, brie, tomato chutney £10

Mature cheddar, pickled red onion,  
onion jam £10 V

## FISH FINGER SOURDOUGH

Fried local white fish, pickled cucumber,  
lettuce, tartare £14

Add skinny fries to your sandwich + £3

## CREAM TEA

*served 11am - 6.30pm*  
gluten free & vegan available on request

Two homemade scones, Rodda's clotted cream,  
strawberry jam £10 V

## AFTERNOON TEA

*served 2pm - 5.30pm*  
gluten free & vegan available on request  
£22 per person

## SWEET TREATS

Chef's brownie, whipped white chocolate V

Tiramisu, cocoa nibs V

Vanilla panna cotta, rhubarb VG

Macaroon, chocolate glaze V

Homemade scone, Rodda's clotted cream,  
strawberry jam V

## SAVOURIES

Ham, brie & tomato chutney sandwich

Smoked salmon & chive quiche, crème fraiche

Mature cheddar, caramelised onion  
jam sandwich V

Coronation chicken sandwich

## MUSSELS

*sourdough*  
starter £10 / main £18

Cornish cider, leeks, fresh cream

Goan coconut curry, coriander, lime

## SEAFOOD SHARING COCKTAIL

for two £24

King prawns, smoked salmon, Atlantic prawns,  
peppered mackerel, Thousand Island dressing,  
maltouse rolls

## CAESAR SALADS

£14

Classic; dressed Romaine lettuce, crispy bacon bits,  
egg, anchovies, parmesan, croutons

Vegan; dressed Romaine lettuce, crispy 'not bacon'  
bits, white feta, croutons VG

Add chicken breast or smoked salmon + £5 each

## GRILLS

*cooked over the coals*  
prime meats marinated in rosemary and thyme,  
smoked Cornish sea salt, garlic

Flat iron beef steak 'best served pink' 260g £26

Butterfly buttermilk chicken £20

Wheal Rose pork chop £22

*Chargrills served with confit field mushroom,  
roast shallot, rocket*

## GRILL SAUCES

£4 each

Pepper Dijon, chimichurri salsa, bearnaise

## MAINS

Asparagus tempura, citrus rice, chilli V £16

Roast beetroot gnocchi, garlic basil pistou, white  
feta, tomato £16 V VGOR

Fish grill, changing daily, new potatoes, greens,  
tartare butter £POA

Goan seafood coconut curry, citrus rice, yoghurt,  
flat bread £18

Fish n' chips; beer battered or grilled, chips,  
tartare, garden peas or mushy peas £16

## SIDE DISHES

Skinny fries £4 VG

Triple-cooked chips £5 VG

Posh triple-cooked chips, parmesan,  
truffle mustard, onion jam £8

New potatoes, fine herb butter, sea salt £5 V VGOR

Green salad, house dressing £5 V

Seasonal vegetables £5 VG

## BURGERS

*beer sourdough, Hickory BBQ, mayonnaise,  
salad, chips*

Own recipe ground steak burger or chicken fillet  
burger, smoked streaky bacon, Jack cheese £15

"Beyond Meat", confit field mushroom, wilted  
spinach, smoked Applewood £15 VG

## HAND ROLLED STONE BAKED PIZZA

Neapolitan; classic mozzarella and tomato £12

Fire-roasted peppers, tomato, white feta,  
spinach £12 VG

Buttermilk chicken, nduja, tomato, olives, rocket £14

Smoked salmon & mackerel, herby soft  
cheese £14

*Pizzas can be boxed for your room,  
garden, or beach*

## DESSERTS

Mango lime posset, mango sorbet £7 VG

Basque cheesecake, textures of raspberry £9 V

Banana sticky toffee, torched banana, banana  
crunch ice cream £9 V

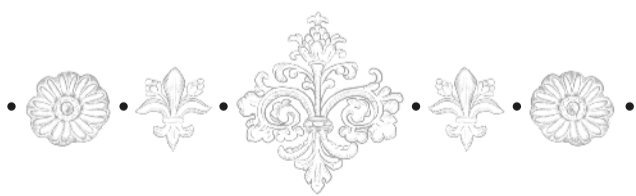
Chef's brownie, clotted cream or ice cream  
(or both) £8 V

Callestick Farm ice creams; two scoops £7

Mini taster cone £5

Please ask for today's flavours

Cheese supplied by Greet Cheese Co, Truro,  
grapes, chutney, artisan wafers  
three cheeses £12 V N



*For food allergens or dietary requests, please ask a  
member of the team.*

*A full allergen menu is always available on request.*

*Please scan the QR code for allergen information.*

V = Vegetarian VG = Vegan  
VGOR = Vegan On Request N = Nuts

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Facebook and Instagram via  
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to win our monthly draw!*

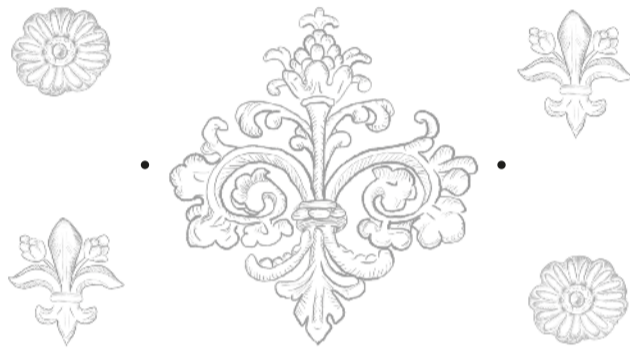


## SUNDAY LUNCH

one course £16  
main and dessert £20

Roast topside of beef or chef's  
courgette & nut roast

Yorkshire pudding, seasonal vegetables,  
cauliflower cheese, roast potatoes, pan gravy



## LUNCH DEAL

Monday to Friday 12pm - 2.30pm  
Three courses | £24 per person

### STARTERS

Chef's soup, charred sourdough VG

Warm goat's cheese, fire roasted peppers,  
hazelnuts, chilli oil V N

Smoked salmon, pickled cucumber, fennel

Chicken liver pâté, prune Armagnac  
chutney, crispbreads

### MAINS

Chargrilled flat iron beef steak 140g or but-  
terflied buttermilk chicken

*Grills served with confit field mushroom,  
roast shallot, rocket*

Fish grill, changing daily, new potatoes,  
greens, tartare butter £POA

Roast beetroot gnocchi, garlic basil pistou,  
white feta VG

Fish n' chips; beer battered or grilled, chips,  
tartare, garden peas or mushy peas

### DESSERTS

Mango lime posset, mango sorbet VG

Chef's brownie, clotted cream V

Callestick Farm 'taster cone'

## DRAUGHT BEER AND CIDER

	Half Pint	Pint
Offshore 4.8%	£3	£6
Staropramen 5%	£3	£6
Pravha 4%	£2.90	£5.80
Doom Bar 4%	£2.85	£5.60
Porthleven 4.8%	£2.85	£5.60
Guinness 4.1%	£3.50	£6.80
Cold River Cider 4.5%	£2.90	£5.80

## BOTTLED BEER AND CIDER

Corona 4.5% (330ml) £4.50

Peroni 5% (330ml) £5.50

San Miguel 0,0 0% (275ml) £5

Kopparberg Mixed Fruits  
4% (500ml) £6.20

Kopparberg Strawberry & Lime  
4% (500ml) £6.20

Kopparberg Strawberry & Lime  
0% (500ml) £5

## SOFT DRINKS

Coke 200ml £2.80

Diet Coke 200ml £2.80

Marlsh Still / Sparkling 330ml £2.50 | 750ml £4

Appletiser £4.20

Frobishers Orange / Apple / Pineapple / Cranberry £4

Fentimans Elderflower Pressé £4

Fentimans Rose Lemonade £4

Fentimans Dandelion & Burdock £4

Fentimans Ginger Beer £4

Franklin & Sons Tonic / Slimline Tonic £3

Fever Tree Tonic Mediterranean / Elderflower £3

Fever Tree Ginger Ale £3

J20 various flavours available £3.30



## WHITE WINE

	175ml	Bottle
Solino Bianco, Italy Citrus / peach / grassy (11%)	£7.50	£27
Pinot Grigio Bello Tramonto, Sicily, Italy Green apples / pears / citrus (12%)	£8.50	£30
Franschhoek Cellar Chardonnay, South Africa Pineapple / lime / tropical fruit (13.5%)	£9.50	£32
Matahiwi White Label Sauvignon Blanc, New Zealand Passionfruit / grapefruit / gooseberry / fresh herbs (13%)	£10.50	£38

## RED WINE

Solino Rosso, Italy Juicy / red fruit / spice (11%)	£6.60	£24
La Colombe, Merlot, France Red berry / walnut / dark chocolate (12%)	£6.80	£25
Montepulciano d'Abruzzo Dega Bio DOC Vignamadre, Italy Cherry / blueberry / blackcurrant / plum (13%)	£7.30	£27
Healy & Gray Malbec Bonarda, Argentina Complex / velvety / smooth (13.5%)	£8.60	£31

## ROSÉ WINE

Charlie Zin Rosé, California, USA Ripe red fruits / spice (10.5%)	£6.30	£23
Cramele Recas Pinot Blush Rosé, Romania Strawberry / cream / raspberry / peppery (12%)	£6.80	£25

## SPARKLING WINE AND CHAMPAGNE

	125ml	Bottle
Prosecco, Italy Fruity / apricot / elegant (11%)	£7.50	£32
Tattinger 'Nocturne' Sec NV, France Fresh / white blossom / yellow peach / dried apricot (12.5%)		£75
Moët, France Green apple / citrus / brioche (12.5%)		£82
Moët & Chandon Rosé, France Zesty / wild strawberry / raspberry (12%)		£82

