



Mediterranean olives £5 VG

Stones sourdough,
Cornish butter £5 V VGOR

Smoked almonds, sea salt £5 VG N

STARTERS

Chef's soup, charred sourdough VG £9
Garlic & rosemary studded smoked Gevrik goat's cheese,
hazelnut dressed rocket, crostini £10 N
Warm homemade black pudding scotch egg,
piccalilli £10

Tian of oak-smoked salmon & prawns, pickled
cucumber, fennel £12
Castle View fishcake, smoked mackerel, haddock, potato
& herbs, soft poached egg, hollandaise, herb oil starter
£12 / main £20

Potted chicken liver Armagnac pâté, port & orange
chutney, crispbreads £10
Antipasti; Serrano ham, smoked salmon & prawns,
bocconcini, roast peppers, herb tomatoes, rocket
£12 / Main £20 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, carrot £12

Gammon ham, brie, tomato chutney £10

Mature cheddar, tomato, onion jam £10 V

FISH FINGER SOURDOUGH

Fried local white fish, cucumber, lettuce, tartare,
toasted sourdough £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 V

White chocolate crème brûlée V

Apple crumble tart V

Macaroon, chocolate glaze V N

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

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

Seared fillet of beef medallions 112g £24 / 224g £30

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

Butterfly buttermilk chicken £20

Wheat Rose pork chop £22

*Chargrills served with confit field mushroom,
roast shallot, dressed rocket & Parmesan, fries or
mustard grain mash*

GRILL SAUCES

£4 each

Pepper Dijon, chimichurri salsa, bearnaise

MAINS

Chefs' vegetarian risotto, changing daily £15 V / VGOR

Fish grill, changing daily, crushed new potato cake,
greens, tartare butter £POA

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

Granny Alice's fish pie, chef's family recipe of poached
white fish, smoked haddock & prawns, white wine
cream sauce, boiled egg, glazed cheddar mash, garlic
sourdough £16

Mussels, Cornish cider, leeks, fresh cream, garlic
sourdough starter £10 / main £18

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

Grain mustard mash £5 V

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

STONE BAKED

SOURDOUGH PIZZA

Neapolitan; classic mozzarella and tomato £12

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

Slow-cooked BBQ pulled pork, rocket £14

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

DESSERTS

White chocolate crème brûlée, raspberry
crunch shortbread £7 V

Apple crumble tart, blackberry coulis, vanilla
ice cream £8 V

Key lime pie, torched Italian meringue,
hazelnut praline £8 V N

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

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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to win our monthly draw!*



SUNDAY LUNCH

From £16

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

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

Please ask for Sunday's menu

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
Marlish 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%)	£7.50	£27
La Colombe, Merlot, France Red berry / walnut / dark chocolate (12%)	£8.50	£30
Montepulciano d'Abruzzo Dega Bio DOC Vignamadre, Italy Cherry / blueberry / blackcurrant / plum (13%)	£9.50	£32
Healy & Gray Malbec Bonarda, Argentina Complex / velvety / smooth (13.5%)	£10.50	£38

ROSÉ WINE

Charlie Zin Rosé, California, USA Ripe red fruits / spice (10.5%)	£7	£25
Cramele Recas Pinot Blush Rosé, Romania Strawberry / cream / raspberry / peppery (12%)	£7.50	£27

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

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 butterflied buttermilk chicken served with confit field mushroom, roast shallot, fries, rocket
- Fish grill, changing daily, new potatoes, greens, tartare butter £4 supplement
- Chefs' vegetarian risotto, changing daily V / VGOR
- Fish n' chips; beer battered or grilled, chips, tartare, garden peas or mushy peas

DESSERTS

- White chocolate crème brûlée, raspberry crunch shortbread V
- Chef's brownie, clotted cream V
- Callestick Farm 'taster cone'