

Mediterranean olives £5 VG

Chefs soup, charred sourdough VG £9

Confit chicken & duck rillettes, spiced cranberry chutney,

crispbreads £10

Smoked almonds, sea salt £5 VG N Honey mustard pigs in blankets £6

### STARTERS

Garlic rosemary studded camembert, hazelnut dressed rocket, crostini £10 V N

Castle View fishcake, smoked mackerel, haddock, potato & herbs, soft poached egg, hollandaise, herb oil starter £12 / main £20

SANDWICHES

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

Smoked salmon, lemon dill cream cheese £12

Turkey, bacon & stuffing, truffle mayonnaise, rocket £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  $\pounds14$ Add skinny fries to your sandwich +  $\pounds3$ 

### CREAM IEA

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

Two homemade scones, Rodda's clotted cream, strawberry jam  $\pounds 10 \text{ V}$ 

### FESTIVE AFTERNOON TEA

served 2pm - 5.30pm gluten free & vegan available on request £23 per person Including a glass of mulled wine and tea or coffee

### SWEET TREATS

Salted caramel apple trifle, candy cane V

Chocolate clementine yule log, chocolate ganache V

Mini stollen cake V N

Warm mince pie V N

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

### SAVOURIES

Honey mustard pigs in blankets Turkey, stuffing & cranberry brioche

#### 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 & ROASTS**

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

Hand rolled turkey crown, apricot sage stuffing, pigs in blankets, pan jus £20

Wheal 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

Roast vegetable & spinach Wellington, roasted carrots & parsnips, wine jus £18

Baked salmon fillet, saffron pea risotto, fresh cream, herb oil £20

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

Chefs dish of the day POA

Stones sourdough, Cornish butter £5 V VGOR

Warm salmon tartlet, herbs, pickled cucumber, shallots, lemon £10

Antipasti; chicken & duck rillettes, smoked salmon & prawns, feta, roasted peppers, herb tomatoes, rocket Starter £12 Main £20

# 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  $\pounds 5 \text{ V}$ 

## 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 mozzerella 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

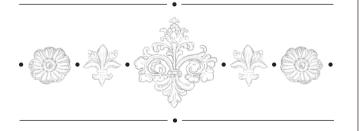
Sea salt caramel crème brûlée, toffee crisp shortbread £7

Chocolate orange delice, clementine mascarpone, ginger crumb £9

Banana sticky toffee, torched banana, rum-soaked

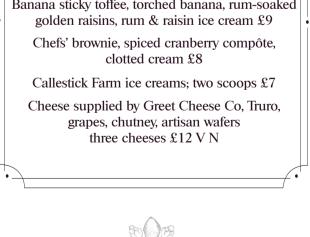
Brie & cranberry sandwich V

Salmon & fennel arancini



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 $VGOR = Vegan On Request \quad N = Nuts$ 







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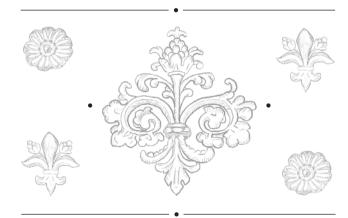


### SUNDAY LUNCH *From £16*

Roast topside of beef or chefs courgette & nut roast

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

Please ask for Sunday's menu



FESTIVE LUNCH DEAL

12pm - 3pm Two courses |  $\pounds 23$  per person Three courses | £28 per person

#### **STARTERS**

Roast tomato & red pepper soup, basil salsa verde VG

Confit chicken & duck rillette, spiced cranberry chutney, crisp bread

Warm salmon tartlet, fresh herbs, pickled cucumber, shallot, lemon

#### MAINS

All served with seasonal greens & festive red cabbage

Chef's hand prepared turkey paupiette, apricot & sage stuffing, pigs in blankets, rosemary garlic roast potatoes, roast carrots & parsnips, wine jus

Grilled local fish fillet Saffron potato, leek & pea fricassee, lemon herb pistou

## DRAUGHT BEER AND CIDER

	Half Pint	Pint
Offshore 4.8%	£3.50	£6.50
Staropramen 5%	£3.50	£6.50
Pravha 4%	£3.40	£6.30
Doom Bar 4%	£3.35	£6.10
Porthleven 4.8%	£3.35	£6.10
Guinness 4.1%	$\pounds 4$	£7
Cold River Cider 4.5%	£3.40	£6.30

## BOTTLED BEER AND CIDER

Corona 4.5% (330ml) £4.75 Peroni 5% (330ml) £5.75 San Miguel 0,0 0% (275ml) £5.25 **Kopparberg Mixed Fruits** 4% (500ml) £6.20 Kopparberg Strawberry & Lime 4% (500ml) £6.20 Kopparberg Strawberry & Lime 0% (500ml) £5.20

### SOFT DRINKS

Coke 200ml £3 Diet Coke 200ml £3 Marlish Still / Sparkling 330ml £2.75 | 750ml £4.25 Appletiser £4.40 Frobishers Orange / Apple / Pineapple / Cranberry £4.20 Fentimans Elderflower Pressé £4.20 Fentimans Rose Lemonade £4.20 Fentimans Dandelion & Burdock £4.20 Fentimans Ginger Beer £4.20 Franklin & Sons Tonic / Slimline Tonic £3.20 Fever Tree Tonic Mediterranean / Elderflower £3.40 Fever Tree Ginger Ale £3.40 J20 various flavours available £3.50

### 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	£10.50	£38	
Sauvignon Blanc, New Zealand Passionfruit / grapefruit / gooseberry / fresh herbs (13%)			

### **RED WINE**

Solino Rosso, Italy Juicy / red fruit / spice (11%)	£7.50	£27
La Colombe, Merlot, France Red berry / walnut / dark chocolate (1	£8.50 2%)	£30
Montepulciano d'Abruzzo Dega Bio DOC Vignamadre, Italy Cherry / blueberry / blackcurrant / plu	£9.50 ım (13%)	£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	£7.50	£27
Strawberry / cream / raspberry / peppery (12%)		

# SPARKLING WINE AND CHAMPAGNE

	125ml	Bottle
Prosecco, Italy Fruity / apricot / elegant (11%)	£7.50	£32

Roast vegetable & spinach Wellington Rosemary garlic roast potatoes, roast carrots & parsnips, wine jus V VGOR

#### DESSERTS Sea salt caramel crème brûlée, toffee crisp shortbread V

Traditional Christmas pudding, brandy anglaise, mulled berry compote VGOR

Chocolate orange, clementine mascarpone, ginger crumb V

Tattinger 'Nocturne' Sec NV, France Fresh / white blossom / yellow peach / dried apricot (12.5%)

Moët, France Green apple / citrus / brioche (12.5%)

Moët & Chandon Rosé, France Zesty / wild strawberry / raspberry (12%) £82

£82

£75