



Mediterranean olives £5 VG

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

Stones sourdough,
Cornish butter £5 V VGOR

STARTERS

Chef's soup, charred sourdough VG £9
Confit chicken & duck rillettes, spiced cranberry chutney,
crispbreads £10

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

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

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 £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

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

Brie & cranberry sandwich V

Salmon & fennel arancini

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

Chef's dish of the day POA



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

Sea salt caramel crème brûlée, toffee crisp
shortbread £7

Chocolate orange delice, clementine mascarpone,
ginger crumb £9

Banana sticky toffee, torched banana, rum-soaked
golden raisins, rum & raisin ice cream £9

Chefs' brownie, spiced cranberry compôte,
clotted cream £8

Callestick Farm ice creams; two scoops £7

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



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Facebook and Instagram via
@thefalmouthhotel for a chance
to win our monthly draw!*

*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*





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%	£3.50	£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%	£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
Marlsh 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 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

FESTIVE LUNCH DEAL

12pm - 3pm

Two courses | £23 per person

Three courses | £28 per person

STARTERS

Roast tomato & red pepper soup, basil salsa verde VG

Confit chicken & duck rilette, 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

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