



Mediterranean olives £5 VG

Stones sourdough,
Olive oil, sea salt & balsamic £5 VG

Houmous, golden raisins, preserved lemon
& oil £5 VG N

STARTERS

Chef's soup, prepared daily, sourdough £8 VG

Smoked haddock & crab scotch egg, saffron &
chilli tartare £12

Baked camembert, studded with garlic & rosemary,
warm sea salt honey, sourdough crispbreads £10 V

Smoked mackerel pâté, beetroot, cucumber & shallots £9

Chorizo rolled chicken thigh, charred red onion, tomato
concassé £11

SANDWICHES

served 12pm - 6.30pm

*Sea salt crisps, white or malted bloomer, or
GF focaccia roll
Stones sourdough, + £2*

Smoked salmon, lemon dill cream cheese £12

Coronation chicken, carrot, rocket £12

Ham & egg, mustard grain mayonnaise, rocket £12

Mature cheddar, & spiced tomato chutney £10 V

MAINS

Slow roasted lamb rump, bubble & squeak, minted jus £28

Catch of the day £POA

Fish n' chips; beer battered or grilled, chips,
garden peas, tartare or chip shop curry sauce £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 £18

Butternut squash gnocchi, winter kale, hazelnut salsa
verde £20 V

Chestnut mushroom bourguignon, colcannon mash,
crispy onions £22

GRILLS

cooked over the coals

Butterfly 'blackened' Cajun lemon chicken £22

Sirloin steak

228g / 8oz £25

280g / 10oz £29

448g / 1lb £40

*Chargrills served with skinny fries or mash, charred red
onions, vine tomato, rocket with balsamic & Parmesan*

GRILL SAUCES

£5 each

Bearnaise, pepper & dijon, café au Lait

STONE BAKED SOURDOUGH PIZZA

Cajun lemon chicken & sweetcorn £14

Smoked mackerel & caper £14

Charred red onion, tomato & mozzarella £12 V VGOR

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

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 cajun lemon chicken breast or smoked salmon
+ £5 each

BURGERS

brioche bun, lettuce, tomato, skinny fries

Hand pressed beef, smoked streaky bacon, mozzarella &
cheddar cheese, spiced tomato chutney £15

Fish burger; battered white fish, saffron chilli tartare £15

Blackened cajun lemon chicken, corn relish £15

Spiced bean burger, corn relish £15 V VGOR

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

Winter vegetables £5 VG

Colcannon mash £5 V

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

Apple & cinnamon Swiss roll V

Macaroon, white chocolate dip, raspberry crisps V

Mini pavlova, chocolate & cherries V

Citrus cheesecake, lime gel V

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

SAVOURIES

Coronation chicken sandwich

Cheddar & spiced tomato chutney sandwich V

Smoked salmon & haddock croquette

Cucumber, soft cheese & mint open sandwich V

DESSERTS

Chocolate & cherry Eton mess, candied
hazelnuts £8 V N

Citrus cheesecake, clementine sorbet £8 V

Cream tea cobbler, warm jam, clotted
crème anglaise £8 V

Sticky toffee banana pudding, caramelized
bananas, maple syrup £8 VG

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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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

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

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

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

SOFT DRINKS

Coke 200ml	£3
Diet Coke 200ml	£3
Marlish Still / Sparkling 330ml 750ml	£2.75 £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

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
- Smoked mackerel pâté, beetroot, cucumber
& shallots
- Chorizo rolled chicken thigh, charred red
onion, tomato concassé

MAINS

- Cajun lemon chicken strips, potato gnocchi,
fresh cream
- Catch of the day *supplement £3
- Chestnut mushroom bourgignon, colcannon
mash, crispy onions

DESSERTS

- Chocolate & cherry Eton mess, candied
hazelnuts V N
- Citrus cheesecake, clementine sorbet V
- Cheese supplied by Greet Cheese Co, Truro,
grapes, chutney, artisan wafers *supplement £3

