



Mediterranean olives £6 VG

Sourdough, olive oil, sea salt & balsamic £5 VG

Puffed pork crackling, cider sauce £6

STARTERS

Chef's soup, prepared daily, sourdough £9 VG

Salmon, chorizo & smoked bacon fishcakes, crab mayonnaise £14

Burrata, charred spring onion, toasted hazelnut, chilli oil £12 V

Sautéed garlic prawns, fine herbs, sourdough (6) £12 (12) £20

Chicken liver pâté, damson jelly, crispbreads £12

Truffle mushroom arancini, sea salt honey £10 V

Chef's starter of the day £POA

SANDWICHES

served 12pm - 6pm

On white or malthouse bloom, sea salt crisps, dressed salad

Breads made with ingredients free from gluten on request

Tuna, sweet chilli mayonnaise, rocket £12

Coronation chicken, carrot, summer leaves £12

Ham, Emmental cheese, tomato, red onion £12

Wensleydale cheese, tomato chutney, rocket £12 V

FOLDED FLAT BREAD

Barbequed teriyaki chicken, Asian slaw, salad £16

CREAM TEA

served 11am - 6.30pm

Two homemade scones, Cornish clotted cream, strawberry jam £11 V

AFTERNOON TEA

served 2pm - 5.30pm

£22 per person

SWEET TREATS

Peach Melba tart, raspberry sauce V

Chocolate brownie, Crèmeux, cookie crumb V

Almond macaron V

Carrot cake, frosting, honeycomb V

SAVOURIES

Mini salmon chorizo fishcake

Ham, Emmental cheese, tomato relish sandwich

Coronation chicken sandwich

Truffle mushroom arancini, sea salt honey V

SCONE

Freshly baked scone V

Strawberry jam V

Clotted cream V

MAINS

Gnocchi, courgette, basil, lemon pepper sauce £20 V

Catch of the day; fresh fish from local markets daily £POA

Shoyu ramen; shiitake mushroom, noodles, Asian greens, egg £24 V VG

Add teriyaki chicken £6

Add garlic prawns (3) £6

Fish 'n' chips; beer battered or grilled, chunky chips, garden peas, tartare £19

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 £20

GRILLS

cooked over the coals

8oz/224g rib eye steak, charred red onions, tomato, Parmesan £32

Kilhallon Farm lamb, harissa, pomegranate, mint yoghurt £30

Teriyaki glazed butterfly chicken, Asian slaw £26

Chargrills served with skinny fries, rocket, balsamic

GRILL SAUCES

Pepper, Dijon mustard & brandy £5

Chimichurri relish £4 V

Red wine, blue cheese & chive £5

STONE BAKED SOURDOUGH PIZZA

'Proper jobber' Cornish hogs pudding, Yarg cheese, onion jam £16

Burrata, charred spring onion, toasted hazelnut, chilli oil £16 V

Margherita; tomato & mozzarella £14 V VG

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

SALADS

Classic Caesar; dressing, lettuce, bacon, egg, anchovies, Parmesan, croutons £16

Vegan Caesar on request

Add chicken £6

Asian salad; pak choi, carrot, pickled red & Chinese cabbage, mangetout, soy miso dressing £16 VG

Add BBQ teriyaki chicken £6

Add garlic prawns (3) £6

BURGERS

Beer sourdough bun, little gem, tomato, rocket, tomato chutney & fries

8oz / 224g Cornish prime beef £18

Beyond plant burger, pickled red cabbage £16 VG

Add smoked bacon / vegan bacon £2

Add cheese / vegan cheese £2

Double up £8

SIDE DISHES

Steamed greens, sea salt herb butter £6 V VG

Barbequed corn, chimichurri £6 VG

Chunky chips or fries £6 VG

Asian slaw £5 VG

Seasonal potatoes £6

Rocket & little gem, Parmesan balsamic salad £5 V VG

DESSERTS

Lemon pomegranate, pecan parfait, praline meringue £9 V

Peach Melba tart, raspberry sorbet £9 V

'Chocolate' brownie, Crèmeux, ice cream, biscuit £10 Sharing plate £16

Sticky toffee banana pudding, caramelised banana & ice cream, honeycomb £9 V VG

Callestick Farm ice creams, shortbread, 2 scoops £7 Extra scoop £3 V

Three West Country cheeses, chutney, grapes, artisan wafers £12



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 or adaptable for vegan

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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



Our food philosophy:

*"Informed by the seasons, inspired by
the senses, supplied by the best".*

Accordingly, please note that our Castle View
menu changes with the seasonal ingredients.

Headed up by **Executive Chef Nick Hodges**,
The Castle View restaurant focuses on British
cuisine with Cornish influences
hand-picked from the cookbooks and
kitchens of past generations.

Creatively-charged chefs, long-standing
relationships with Cornish suppliers, and a
sustainable approach to hospitality are the
core ingredients behind our food philosophy
at our sea view restaurant in Falmouth.

Using produce *fished, farmed, and
foraged* on our doorstep, dive fork-first into
award-winning dishes that capture the soul
of the South West.

DRAUGHT BEER AND CIDER

	Half Pint	Pint
Doom Bar 4%	£3.35	£5.80
Pravha 4%	£3.50	£6.25
Offshore 4.8%	£3.50	£6.25
Cold River Cider 4.5%	£3.50	£6.50
Madri 4.6%	£3.50	£6.50
Guinness 4.1%	£3.75	£6.80
Neck Oil 4.3%	£3.75	£6.80
Guest Ale		£POA

BOTTLED BEER AND CIDER

Corona 4.5% (330ml)	£4.85
Peroni 5% (330ml)	£4.85
Asahi Dry 0,0 0% (275ml)	£5
Kopparberg Strawberry & Lime 0% (500ml)	£5.20
Kopparberg Mixed Fruits 4% (500ml)	£6.20
Kopparberg Strawberry & Lime 4% (500ml)	£6.20

SOFT DRINKS

Marlish Spring Water still / sparkling 250ml	£2.40	750ml	£4.80
Fever Tree Tonic Indian / Light	£3.30		
Fever Tree Mediterranean / Elderflower	£3.30		
Fever Tree Lemonade / Raspberry Lemonade	£3.30		
Fever Tree Ginger Ale	£3.30		
Fever Tree Ginger Beer	£3.30		
Cola pint	£3.50		
Diet Cola pint	£3.50		
Lemonade pint	£3.50		
J20 Apple & Mango	275ml	£3.85	
J20 Apple & Raspberry	275ml	£3.85	
J20 Orange & Passionfruit	275ml	£3.85	
Coke	200ml	£4	
Diet Coke	200ml	£4	
Frobishers Orange / Apple / Pineapple / Cranberry	£4		
Bottlegreen elderflower pressé	£4		
Appletiser	£4		



WHITE WINE

	175ml	Bottle
Solino Bianco, Italy Citrus / peach / grassy (11%)	£7	£27
Pinot Grigio Bello Tramonto, Sicily, Italy Green apples / pears / citrus (12%)	£8	£28
Franschhoek Cellar Chardonnay, South Africa Pineapple / lime / tropical fruit (13.5%)	£8.50	£30
Cloud Rock Sauvignon Blanc, New Zealand Grapefruit / green apple / fresh herbs (13%)	£9	£32

RED WINE

Solino Rosso, Italy Juicy / red fruit / spice (11%)	£7	£27
I Castelli, Merlot, Italy Red berry / blueberries / fruity (12%)	£7.50	£28
Writers Block Shiraz, South Africa Black cherry / plums / peppery flowers (14%)	£8.50	£30
Sea Change Malbec, France Rich / black fruit / spice / smooth (13.5%)	£9.50	£36

ROSÉ WINE

Charlie Zin Rosé, California, USA Ripe red fruits / spice (10.5%)	£7	£27
Cramele Recas Pinot Blush Rosé, Romania Strawberry / cream / raspberry / peppery (12%)	£8	£30

SPARKLING WINE AND CHAMPAGNE

	125ml	Bottle
Prosecco, Italy Fruity / apricot / elegant (11%)	£7.50	£32
Sea Change Sparkling, Italy Fresh / citrus / crisp (0.00%)	£6.75	
Champagne Charles Joubert NV, France Fresh / citrus / stone fruit (12.5%)		£60
Tattinger 'Nocturne' Sec NV, France Fresh / white blossom / yellow peach / dried apricot (12.5%)		£95
Moët & Chandon Brut, France Green apple / citrus / brioche (12.5%)		£85
Moët & Chandon Rosé, France Zesty / wild strawberry / raspberry (12%)		£95