



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 skewer, 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

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

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

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

*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



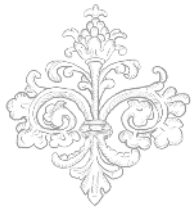


DRAUGHT BEER AND CIDER

| | 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 |
| Peroni Nastro Azzurro Gluten Free (330ml) | £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 |
| Bello Tramonto Pinot Grigio, Sicily, Italy Green apples / pears / citrus (12%) | £8 | £28 |
| Franschhoek Cellar Chardonnay South Africa Pineapple / lime / tropical fruit (13.5%) | £8.50 | £30 |
| Matahiwi Sauvignon Blanc New Zealand Grapefruit / passion fruit / gooseberry (12.5%) | £11 | £40 |
| Camel Valley Bacchus England Apple / lemon / elderflower (13%) | | £50 |
| Pierre André Chablis France White fruits / lemon (12.5%) | | £60 |
| Cloudy Bay Sauvignon Blanc New Zealand Sweet herbs / citrus / zest (13.5%) | | £65 |

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 |
| Terrazas Malbec Argentina Rich / black fruit / spice / smooth (14%) | £13 | £55 |
| Château Mondain Bordeaux France Berries / plum (14%) | | £40 |
| Entreflores Rioja Crianza Spain Red cherry / cinnamon / toffee (14%) | | £50 |
| Cloudy Bay Pinot Noir New Zealand Rhubard / bramble / cranberry (14%) | | £80 |



ROSE WINE

| | 175ml | Bottle |
|---|--------|--------|
| Charlie Zin White Zinfandel California, USA Ripe red fruits / spice (10.5%) | £7 | £27 |
| Cramele Recas Pinot Blush Romania Strawberry / cream / raspberry / peppery (12%) | £8 | £30 |
| Whispering Angel France Strawberry / peach / orange blossom (13%) | £14.50 | £50 |

SPARKLING WINE AND CHAMPAGNE

| | 125ml | Bottle |
|--|-------|--------|
| Prosecco Serenello, Italy Apple / pear (11.5%) | £7.50 | £32 |
| Prosecco Serenello Rosé, Italy Strawberry / floral aromas (10.5%) | £9 | £34 |
| Chandon Garden Spritz Argentina Citrus / orange / blossom (11.5%) | £10 | £45 |
| Moët & Chandon Brut France Green apple / citrus / brioche (12.5%) | £14 | £69 |
| Moët & Chandon Rosé Impérial France Strawberry / floral / fresh (12.5%) | £15 | £79 |
| Veuve Clicquot Yellow Label Brut France Yellow fruits / pear / peach / mandarin (12.5%) | | £110 |
| Dom Pérignon France Stone fruit / floral / grapefruit / honey (12.5%) | | £275 |

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.