



Lunch: 12pm - 2:30pm Monday - Saturday | Dinner: 5:30pm - 9:30pm

NIBBLES

£6 each or £10 for both

Mediterranean olives VG | Garlic focaccia, olive oil, balsamic VG

STARTERS

Chef's soup, prepared daily, sourdough £9 VG
Salt & pepper squid, Vietnamese dipping sauce £10
Pot of prawns; shell on, Bloody Mary sauce £12

Chicken liver pâté, damson jelly, crispbreads £12
Vegan feta, pearl couscous, apricot, pomegranate, roast almond, cumin, mint £8

Local white fish fingers, tartare pickles, mayonnaise £12
Grilled mackerel fillet, wasabi mayonnaise, radish, cress £10

SANDWICHES

served 12pm – 6pm

On white or malthouse bloomer or beer sourdough roll,
sea salt crisps, dressed salad
Breads made with ingredients free from gluten
on request

Chicken chorizo mayonnaise, summer leaves,
Parmesan £12

Smoked cheddar, soft chilli cheese, lettuce, carrot,
cucumber £10 V VG

Smoked salmon & prawn, lettuce, Bloody Mary
dressing £14

Ham, smoked cheddar, tomato chutney £12

Castle View fish finger roll; toasted beer sourdough,
local white fish fingers, cucumber salad, tartare
pickles, mayonnaise, fries £16

SALADS

Classic Caesar; Romaine lettuce, house dressing, crisp
bacon, croutons, egg, anchovies, Parmesan £16
Vegan Caesar on request

Moroccan; ruby chicory, vegan feta, pearl couscous,
apricot, pomegranate, roast almonds, cumin, mint £14 VG

Add peri-peri chicken strips £6
Add smoked salmon & prawns £6

FIZZ & CHIP FRIDAYS

Enjoy a free glass of fizz with your fish and chips
every Friday for £14.95 per person, or £20 if you'd
prefer a crisp glass of Moët

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to win our monthly draw!

MAINS

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

Potato gnocchi, peas, asparagus, white feta, olive
salsa verde £20 VG

Fish 'n' chips; beer battered or grilled, chips,
crushed peas, tartare, lemon £20

Duck breast, sprouting broccoli, crispy onions,
sour cherry £30

Granny Alice's fish pie; chef's family recipe, poached
white fish, smoked haddock & prawns, cream sauce,
boiled egg, cheddar glazed mash, garlic bread £20

Chicken breast, champ mash, summer greens,
tarragon velouté £26

Whole gilt-head bream, herby new potatoes,
tomato salsa £27

GRILLS

8oz/224g rib eye steak, confit tomato, roast onion,
champ mash or fries & cheesemaker salad £32

Add peppercorn or blue cheese sauce £5

Peri-peri chicken fillet strips, pearl couscous, apricot,
pomegranate, charred lime £25

STONE BAKED SOURDOUGH PIZZA

Steak & blue cheese, rocket, Parmesan £16

Smoked salmon & prawn, spinach, baked egg £16

Tomato, basil, mozzarella £14 V VG

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



BURGERS

Beer sourdough bun, tomato, summer leaves,
tomato salsa, fries

Kittow's beef burger £18

Peri-peri chicken burger £18

Beyond plant burger £16 VG

Add smoked bacon, Emmental cheese,
vegan smoked cheese £2 each
Double up £8

SIDE DISHES

Champ mash £5 V

Summer greens £6 V VG

Green salad, house dressing £5 VG

French fries £6 V

Charred asparagus, broccoli, olive salsa £6 VG

Tomato, red onion salad, olive oil, balsamic £5 VG

Herby new potatoes £5 V VG

DESSERTS

Peach Melba tart, raspberry sorbet, sauce £9 V

Chocolate brownie, ice cream, white chocolate
mousse, cookie £9 V

Tiramisu torte, espresso ice cream £9 V

Summer berries, meringue, lemon cream £8 V

Callestick Farm ice creams, cookie,
two scoops £7 Extra scoop £3 V

Cornish cheeses; Yarg, Blue Moon, Gouda, Cornish Brie,
chutney, grapes, artisan wafers £14 V

SUNDAY LUNCH

From £16

Roast beef, chef's roast of the day or 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 9 Gall 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
Lightbulb (4.5%)	£3.50	£6.50
Guinness 4.1%	£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% (275ml)	£5
Peroni Nastro Azzurro Gluten Free (330ml)	£5
Kopparberg Strawberry & Lime 0.5% (500ml)	£5.20
Lucky Saint IPA 330ml bottle 0.5%	£5.60
Kopparberg Strawberry & Lime 4% (500ml)	£5.85
Kopparberg Mixed Fruits 4% (500ml)	£6.25



SOFT DRINKS

Marlish Spring Water still sparkling 250ml	£2.40
750ml	£4.80
Franklin & Sons Indian Tonic, Light	£3.30
Franklin & Sons Mallorcan Tonic	£3.30
Franklin & Sons selection of flavoured tonics	£3.30
Franklin & Sons Lemonade, Raspberry Lemonade	£3.30
Franklin & Sons Ginger Ale	£3.30
Franklin & Sons Ginger Beer	£3.30
Cola, diet cola, lemonade (pint)	£3.50
J20 275ml Apple & Mango, Apple & Raspberry, Orange & Passionfruit	£3.85
Coke, 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. Using produce *fished, farmed, and foraged* on our doorstep, dive fork-first into award-winning dishes that capture the soul of the South West.