

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

Chefs 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

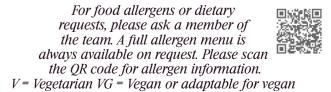
Add peri-peri chicken strips £6 Add smoked salmon & prawns £6

## 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

Share the love... Tag us in your images on Facebook and Instagram via

@thefalmouthhotel for a chance 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

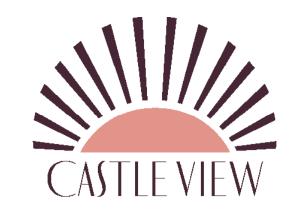
## SUNDAY LUNCH

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



# 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	£7	£27
Citrus, peach, grassy (11%)		
Bello Tramonto Pinot Grigio, Sicily, Italy Green apples, pears, citrus (12%)	£8	£28
Oreen apples, pears, clirus (1270)		
Franschhoek Cellar Chardonnay South Africa	£8.50	£30
Pineapple, lime, tropical fruit (13.5%)	(o)	
Matahiwi Sauvingnon Blanc New Zealand	£11	£40
Grapefruit, passion fruit, gooseberry	(12.5%)	
Camel Valley Bacchus England		£50
Apple, lemon, elderflower (13%)		
Pierre André Chablis		£60
France White fruits, lemon (12.5%)		
Cloudy Bay Sauvingon Blanc		£65
New Zealand Sweet herbs, citrus, zest (13.5%)		
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 flower	£8.50 es (14%)	£30
Terrazas Malbec Argentina Rich, black fruit, spice, smooth (149	£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



# ROSÉ WINE

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