



Lunch: 12pm - 2:30pm | Dinner: 5:30pm - 8:30pm | Monday - Saturday

NIBBLES

Mediterranean olives £6 VG | Garlic focaccia, olive oil, balsamic £6 VG

STARTERS

Chef's soup, garlic focaccia £9 VG

Gammon hock & smoked peninsula cheddar croquette, squash & beetroot salad, maple mustard dressing £12

Chicken & apricot terrine, pickled cauliflower & shallots, curry spices, crispbreads £12

Grilled scallops in the shell, lemon chorizo butter, tomato concasse, rocket £14

Confit salmon & smoked salmon pâté, cucumber, capers & horseradish £13

Chestnut mushroom, garlic & tarragon orecchiette pasta £12 | main £20 VG

SANDWICHES

served 12pm - 6pm

White or malthouse bloomer with sea salt crisps & dressed salad. Breads made with ingredients free from gluten on request

Chicken & smoked bacon, Parmesan mayonnaise, rocket £12

Smoked vegan cheddar, beetroot, butternut squash & rocket £12 VG

Ham, brie, tomato chutney £12

Atlantic prawns, peri-peri mayo, gem lettuce £14

Castle View fish buttie - beer battered cod fillet, Baby Gem & rocket, cucumber, tartare £16

FOCACCIA MELTS

served 12pm - 6pm

baked with lashings of mozzarella & tomato salsa, pot of fries, dressed green salad

Chicken, chorizo & smoked bacon £16

Peri-peri falafel, rocket £15

Butternut squash, beetroot & caramelised onion £15

MAINS

Feather blade of beef, glazed & slow cooked, beer pickled onions, cheddar mash, Jerusalem artichoke crisps £30

Catch of the day from local markets £POA

Roast pork belly, celeriac & parsnip dauphinoise, apple purée & crackling £27

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

Fish 'n' chips - beer battered or grilled white fish fillet, chips, crushed peas, tartare, lemon £20

Chickpea dumplings, roasted celeriac, beetroot & parsnip, maple mustard emulsion £18 VG

Smoked haddock & prawn cassoulet, January king cabbage, preserved tomato £26

Rib-eye steak 224g / 8oz £30

Fillet steak 224g / 8oz £40

Both steaks served with warm tomato concassé, garlic field mushroom, rocket salad and your choice of side

BURGERS

Beer sourdough bun, rocket & Baby Gem, tomato salsa, fries

Kittow's Kilhallon farm beef burger, tomato salsa £18

Chargrilled chicken, fried egg, bacon, anchovies & Caesar dressing £20

Beyond plant burger, tomato salsa £19 V VG

Peri-peri falafels & pickles £18 V VG

Add Smoked bacon | Emmental cheese V | Applewood smoked cheese VG | Fried egg V £2 each

SIDE DISHES

French fries £5 VG

Chunky chips £5 VG add cheese £2

January king cabbage, winter greens, sea salt butter £6 V VG

Root vegetables, savoury crumble, thyme & Parmesan cream £7

Cheddar mash £5 V

Mini Caesar £6 V

Rocket & Baby Gem green salad, house dressing £6 VG

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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DESSERTS

The Falmouth "Thunder & Lightning"; steamed saffron syrup sponge, clotted cream, blueberry jam, honeycomb £10 V

White chocolate & raspberry gâteau opéra, candied pecans & lemon £9 V

Apple & blackberry crumble, English custard £9 V VG

Crema catalana, ginger fairing £7 V

Cornish Cheeses; Yarg, Blue Moon, brie, Kern, tomato chutney, grapes, artisan wafers £14

Callestick Farm ice cream, ginger fairing - two scoops £7 | extra scoop £3 V VG



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 Rhubarb, 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.