



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

## NIBBLES

Mediterranean olives £6 PB | Garlic focaccia, olive oil, balsamic £6 PB | Chorizo & Cornish fiesta croquettes £7

## STARTERS

Chef's soup, garlic focaccia £9 PB  
Seared scallops, king prawns, tomato gazpacho, watermelon £16  
Charred radicchio lettuce, rosé poached pear, white 'feta', pine nut dressing £10 PB

Chicken & smoked ham hock terrine, Cornish new potato, gem lettuce, homemade salad cream, Parmesan crisps £12  
Burrata, smoked beetroot, Kalamata olives, gooseberries £13 V

Scallops grilled in the shell, garlic, lemon & herb butter, three £16 | five £22  
Shaoxing cured red mullet, sweet & sour vegetables, crispy noodles, wasabi mayonnaise £14

## SANDWICHES

served 12pm – 6pm

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

Salami, smoked cheddar, rocket, garlic herb dressing £13

Smoked salmon, lemon dill cream cheese, cucumber £15

Sliced egg, coronation mayonnaise, grated carrot, coriander £13 V

Grated mature cheddar, crispy onions, cress £13 V

Gammon ham, brie, tomato chutney, rocket £14

Fish finger sandwich, beer battered white fish, rocket, tartare sauce, lemon £16

## MAINS

Comfed chicken breast, smoked cheddar potato Kiev, warm tomato dressing £27

Slow roast lamb shoulder, Adana spices, batata harra, crispy flatbread, red cabbage, yoghurt £32

Granny Alice's fish pie, made to chef's family recipe: white fish, smoked haddock, prawns, cream sauce, boiled egg, cheddar glazed mash, garlic focaccia £24

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

Ray wing schnitzel, Cornish crab Thermidor potatoes, cheesemaker salad, pepper sauce £28

Catch of the day, prime white fish from local markets POA

Pea & mint ravioli, Cornish fiesta, courgettes, broccoli, chilli, garlic, olive oil £26 V

Fillet steak 224g | 8oz, triple cooked chips, garlic field mushroom, rocket & gem salad £40

Add: Peppercorn or béarnaise sauces £6

## BURGERS

Toasted bun, baby gem, tomato & fries

Prime beef burger, sweet mustard, pickles £18

Crispy buttermilk chicken, peri peri dressing, red onion, cucumber £19

Plant burger, vegan truffle mayo £18 PB

Add smoked bacon | Jack cheese V | smoked Applewood cheese PB | fried egg V £2 each

## SALADS

Classic Caesar salad: romaine lettuce, bacon, soft boiled egg, anchovies, Parmesan, croutons £17  
Vegetarian Caesar on request

Heritage tomato panzanella, ciabatta pieces, cucumber, onions, olives, basil £18 PB

Add chicken or smoked salmon £5 each

## SIDE DISHES

French fries £6 PB

Chunky chips £6 PB add cheese £2 V

Seasonal greens, sea salt butter £6 V Pbor

Cheddar mash £5 V

Rocket, baby gem & red onion salad £6 PB

## DESSERTS

Clotted cream, white chocolate raspberry Arctic roll £9 V

Banoffee cheesecake, caramel banana, plant based chocolate ice cream £12 PB

Pimm's summer fruit trifle, elderflower sorbet £10

Tiramisu, espresso syrup, sea salt caramel ice cream £9 V

Cornish farm ice cream & sorbet, shortbread V Pbor two scoops £7 | extra scoop £3

Our flavours: vanilla, chocolate, strawberry, sea salt caramel, white chocolate & raspberry

Sorbets: raspberry, mango, green apple

Cheeseboard: fig & honey chutney, grapes, artisan wafers V three cheeses £14 | five cheeses £20

Our cheeses: Yarg, Blue Moon, brie, Kern, smoked cheddar (Supplied by Greet Cheese Co., Truro)

## THREE COURSE LUNCH

Enjoy three courses for £24

Every Monday to Saturday

12pm to 2.30pm

Please ask our team for a menu



Share the love... Tag us in your images on Facebook and Instagram via @thefalmouthhotel for a chance to win our monthly draw!

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 PB = Plant based Pbor = Plant based on request



DRAUGHT BEER & CIDER

|                       |               |
|-----------------------|---------------|
| Doom Bar 4%           | Pint<br>£5.50 |
| Pravha 4%             | £6            |
| Offshore 4.8%         | £6.50         |
| Cold River Cider 4.5% | £6            |
| Madri 4.6%            | £6.50         |
| Lightbulb (4.5%)      | £6.80         |
| Guinness 4.1%         | £6.80         |
| Guest Ale             | £POA          |

BOTTLED BEER & CIDER

|                                           |       |
|-------------------------------------------|-------|
| Corona 4.5% (330ml)                       | £5    |
| Peroni 5% (330ml)                         | £5.50 |
| Asahi Dry 0% (275ml)                      | £5.50 |
| Kopparberg Strawberry & Lime 0.5% (500ml) | £6    |
| Kopparberg Mixed Fruits 4% (500ml)        | £6    |

SOFT DRINKS

|                                                                   |       |
|-------------------------------------------------------------------|-------|
| Marlish Spring Water still   sparkling 250ml                      | £2.50 |
| 750ml                                                             | £4    |
| Pepsi, Pepsi Max, lemonade (1/2 pint)                             | £3    |
| Franklin & Sons Indian Tonic, Light                               | £3.30 |
| Franklin & Sons Mallorcan Tonic                                   | £3.30 |
| Franklin & Sons Selection of flavoured tonics                     | £3.30 |
| Pepsi, Pepsi Max 200ml                                            | £3.50 |
| Franklin & Sons Ginger Ale                                        | £3.50 |
| Franklin & Sons Ginger Beer                                       | £4    |
| Franklin & Sons Lemonade, Raspberry Lemonade                      | £4    |
| J20 275ml Apple & Mango, Apple & Raspberry, Orange & Passionfruit | £4    |
| Frobishers Orange, Apple, Pineapple, Cranberry                    | £4    |
| Elderflower pressé                                                | £4    |
| Appletiser                                                        | £4    |

WHITE WINE

|                                                                                       | 175ml | Bottle |
|---------------------------------------------------------------------------------------|-------|--------|
| Solino Bianco Italy<br>Citrus, peach, grassy (11%)                                    | £7.50 | £28    |
| Bello Tramonto Pinot Grigio, Sicily, Italy<br>Green apples, pears, citrus (12%)       | £8.50 | £30    |
| Franschhoek Cellar Chardonnay South Africa<br>Pineapple, lime, tropical fruit (13.5%) | £9    | £33    |
| Matahiwi Sauvignon Blanc New Zealand<br>Grapefruit, passion fruit, gooseberry (12.5%) | £11   | £40    |
| Camel Valley Bacchus England<br>Apple, lemon, elderflower (13%)                       |       | £50    |

|                                                            |  |     |
|------------------------------------------------------------|--|-----|
| Pierre André Chablis France<br>White fruits, lemon (12.5%) |  | £60 |
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|-----------------------------------------------------------------------------|--|-----|
| Cloudy Bay Sauvignon Blanc New Zealand<br>Sweet herbs, citrus, zest (13.5%) |  | £65 |
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RED WINE

|                                                                                 | 175ml | Bottle |
|---------------------------------------------------------------------------------|-------|--------|
| Solino Rosso Italy<br>Juicy, red fruit, spice (11%)                             | £7.50 | £28    |
| I Castelli Merlot Italy<br>Red berry, blueberries, fruity (12%)                 | £8.50 | £30    |
| Writers Block Shiraz South Africa<br>Black cherry, plums, peppery flowers (14%) | £9    | £33    |
| Terrazas Malbec Argentina<br>Rich, black fruit, spice, smooth (14%)             | £13   | £53    |
| Château Mondain Bordeaux France<br>Berries, plum (14%)                          |       | £40    |
| Entreflores Rioja Crianza Spain<br>Red cherry, cinnamon, toffee (14%)           |       | £50    |
| Cloudy Bay Pinot Noir New Zealand<br>Rhubard, bramble, cranberry (14%)          |       | £65    |

ROSÉ WINE

|                                                                                  | 175ml  | Bottle |
|----------------------------------------------------------------------------------|--------|--------|
| Charlie Zin White Zinfandel California, USA<br>Ripe red fruits, spice (10.5%)    | £7.50  | £28    |
| Cramele Recas Pinot Blush Romania<br>Strawberry, cream, raspberry, peppery (12%) | £9     | £33    |
| Whispering Angel France<br>Strawberry, peach, orange blossom (13%)               | £14.50 | £54    |

SPARKLING WINE & CHAMPAGNE

|                                                                                         | 125ml | Bottle |
|-----------------------------------------------------------------------------------------|-------|--------|
| Prosecco Serenello, Italy<br>Apple, pear (11.5%)                                        | £9    | £36    |
| Prosecco Serenello Rosé, Italy<br>Strawberry, floral aromas (10.5%)                     | £9    | £36    |
| Chandon Garden Spritz Argentina<br>Citrus, orange, blossom (11.5%)                      | £12   | £50    |
| Moët & Chandon Brut France<br>Green apple, citrus, brioche (12.5%)                      | £14   | £69    |
| Moët & Chandon Rosé Impérial France<br>Strawberry, floral, fresh (12.5%)                | £15   | £79    |
| Veuve Clicquot Yellow Label Brut France<br>Yellow fruits, pear, peach, mandarin (12.5%) |       | £110   |
| Dom Pérignon France<br>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.