

DRINKS

WINE LIST

SPARKLING WINE & CHAMPAGNE

VITELLI 200ML / 750ML BOTTLE (ve) 9.95 / 29.95
Prosecco, Veneto (Italy).
 CRISP, CITRUS, PEARS

LANSON GREEN LABEL BRUT (o) 88.00
Champagne (France).
 CRISP APPLE, FRESH LIME, MINERAL COMPLEXITY

BLANC

PINOT GRIGIO 187ML BOTTLE (v) 6.60
Chalk Farm (South Australia).
 DRY, CRISP, WHITE FRUIT

CHARDONNAY 750ML BOTTLE (ve) 22.00
Santa Rita Gran Hacienda.
Central Valley (Chile).
 FRESH, TROPICAL FRUIT, FULL

SAUVIGNON BLANC 750ML BOTTLE 29.75
Giesen, The Brothers. Marlborough (New Zealand).
 PASSIONFRUIT, MANGO, AROMATIC

ROUGE

MERLOT 187ML BOTTLE (v) 6.60
Chalk Farm, California (USA).
 PLUMMY FRUITS, ROUNDED TANNINS

TEMPRANILLO, 750ML BOTTLE (ve) 28.50
Damana 5. Ribera del Duero (Spain).
 BLACKBERRIES, BLACK CHERRIES, VANILLA

MALBEC 750ML BOTTLE (v) 32.50
La Posta Pizzella. Mendoza (Argentina).
 BLACK CHERRIES, DARK FRUIT, CHOCOLATE

BEERS & CIDER

BY THE BOTTLE

ASAHI SUPER DRY 5.0% 330ML 4.55
 FREEDOM PALE ALE 4.2% 330ML (ve) 4.55
 PERONI 5.1% 330ML (gf) 4.55
 HEINEKEN ZERO 0.0% 330ML 3.40
(non-alcoholic)

CIDER

REKORDERLIG APPLE 4.5% 500ML 5.10

SPIRITS & LIQUEURS

50ML

BACARDI CARTA BLANCA RUM 37.5% 7.50
 KETEL ONE VODKA 40.0% 7.50
 TANQUERAY GIN 43.1% 7.50
 COURVOISIER VS *** BRANDY 40.0% 8.50
 JACK DANIEL'S WHISKEY 40.0% 8.50
 JOHNNIE WALKER 9.50
 BLACK LABEL WHISKY 40.0%
 BAILEYS IRISH CREAM 17.0% 4.25

SOFTS & MIXERS

COKE ZERO/DIET COKE 200ML 2.45
 FEVER-TREE NATURALLY LIGHT
 TONIC WATER/LEMONADE 200ML 2.45
 FEVER-TREE TONIC WATER 200ML 2.70
 KINGSDOWN WATER, STILL 330ML 1.95
 KINGSDOWN WATER, SPARKLING 330ML 1.95
 FROBISHERS ORANGE JUICE 250ML 2.95



ROOM SERVICE

OUR ROOM SERVICE MENU IS AVAILABLE FROM 12:30PM TO 10:30PM
 OUR OVERNIGHT MENU IS AVAILABLE FROM 10:30PM TO 6:30AM
 4.00 tray charge applies. Please contact reception for our restaurant opening times.

NIBBLES

- RUSTICA OLIVES 2.25 (ve)
 BAGUETTE & DIPS 4.50
artisan baguette with a selection of dips: spiced aubergine & mushroom relish, spicy citrus, saffron mayonnaise (v)
 BASKET of BREAD 2.25 (ve) (no butter)
 ANCHOVY APPETISER 4.25
anchovy butter, anchovies & sourdough

STARTERS

- CHICKEN LIVER PARFAIT 6.95
smooth parfait with truffle butter, red onion marmalade & toasted brioche
 POTTED CORNISH CRAB with AVOCADO 8.75
prawn butter & sourdough toast
 MOROCCAN MEZZE PLATTER 7.95
harissa aubergine, globe artichoke, falafel with coconut cashew cream, houmous selection, pomegranate seeds, cherry tomato salad & flatbread (ve)

SOURDOUGH SELECTION

- all served on a toasted sourdough bun with a side salad & Kettle Chips*
 LIGHTLY GRILLED GOAT'S CHEESE with BEETROOT & ROQUETTE (v) 7.50
 LIGHTLY GRILLED CHEDDAR & ONION (v) 7.50
 BREADED CHICKEN, LETTUCE, TOMATO & CHILLI MAYONNAISE 9.00
 HAM & HOMEMADE PICCALILLI 9.00
 HOT SMOKED SALMON with SWEET CURED CUCUMBER 9.00
 CORNISH BEEF 'MINUTE' STEAK 10.50

DESSERTS

- CHOCOLATE FONDANT with SPICED 7.50
 ORANGE & PASSIONFRUIT SAUCE
orange creméux, confit orange & stem ginger (v)
 MIXED BERRY & CHAMPAGNE COULIS 7.95
pistachio, almond & hazelnut granola topping, crème fraîche, Lanson Champagne splash (ve)
 CHEESE SELECTION 10.00
A selection of five farmhouse cheeses from France, England, Ireland & Wales. Served with crackers & accompaniments.

Dining & room service at the hotel are provided by Brasserie Blanc.

ALLERGENS



Allergen information by dish is available by scanning this QR code

MAINS

- 'LE GRAND' STEAK FRITES 19.95
8oz Cornish sirloin steak, 'Café de Paris' herb & mustard butter, French fries
 FREE RANGE CORNISH BEEF BURGER 14.50
pasture-reared Cornish beef, homemade tomato chutney, garlic mayonnaise, sourdough bun & French fries
 ADD: Comté cheese 1.50, melted blue cheese 1.50, bacon 1.50
 FISH & CHIPS 14.50
beer-battered cod, French fries, pea purée & tartare sauce
 HALLOUMI BURGER with WINTER COLESLAW 14.50
grilled halloumi in a flatbread bun, lime & paprika mayonnaise, guacamole & spiced mango chutney with winter coleslaw & skinny sweet potato fries (v)
 MIXED BEAN & PIQUILLO PEPPER CHILLI 12.75
with mushrooms & tomatoes served with cauliflower rice, guacamole & tortilla chips (ve)

CHILDREN'S DISHES 7.25

- Includes a side & dessert.*
Sides - choose one from: steamed vegetables, French fries, sweet potato fries or crunchy carrot & cucumber sticks
Dessert: sticky toffee pudding OR a Jude's milk ice lolly
 MINI BURGER
free range beef burger on a sourdough bun with choice of toppings: Comté cheese, streaky bacon, pickles or chutney
 GRILLED COD
simply cooked & tasty
 PENNE PASTA
with homemade tomato or pesto sauce & cheese (v)

SIDES

- FRENCH FRIES 3.95 (ve)
 MIXED LEAF SALAD 3.75 (ve)

OVERNIGHT ROOM SERVICE

see above for times

- CHICKEN CURRY 12.50
rice, poppadoms
 SWEET POTATO CURRY, CHICKPEA & SPINACH 11.75
rice, poppadoms (ve)
 RIGATONI PASTA 13.95
Grana Padano cheese, Bolognese sauce
 RIGATONI PASTA 10.95
Grana Padano cheese, tomato sauce (v)

ALLERGENS: Please let us know of any allergies before you order. Find allergens by dish via the QR code or ask for a hard copy.
 We have kitchen protocols in place to address the risk of allergen cross-contamination however we cannot guarantee their total absence in our dishes. Some dishes may contain olive or date stones or fish bones.