

Restaurant by the Sea

Mothering Sunday lunch 30th March 2025

accompanied by acoustic duo 'Scenic Route'
45 for three courses ~ 39 for two courses ~ children's menu also available

Twice baked cheese souffle (v)

seven-year aged Davidstow cheddar, apricot, thyme

Plaice goujons

brown crab mayonnaise, fennel, blood orange

Smoked ham & chicken paté en croute

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Rosemary and sage porchetta

calvados apples

Roast sirloin of beef

sticky beef shin, red wine sauce

Gratin of celeriac

potato and pear, wild mushrooms

Line caught Cornish cod

crushed peas, warm tartar sauce, crispy potato

All roasts are served with:

Davidstow cheddar cauliflower cheese with crispy breadcrumbs crushed carrot and swede ~ buttered Cornish greens ~ Yorkshire puddings

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Almond cake (v)

lemon curd, whipped cream

Chocolate tart (v)

vanilla ice cream

Spiced apple and yoghurt fool (vg)

Cornish cider sorbet, ginger wine

We make every effort to ensure there is no cross-contamination in our kitchens; however, most food types are prepared on site so cannot fully guarantee it. Please note these menus are subject to seasonal changes. Please let us know if you have any allergens as we have allergen free menu options.

There is a £10 minimum spend at any of our restaurants to validate your parking. Please ensure you register your vehicle at reception on departure if you are not staying at the hotel or cottages.

A discretionary 10% service charge is presented with your bill. Prices include VAT at current rate.