

Morning

10AM – 11AM

Croissant | Pain au chocolat £2.95

Raisin laminated brioche £3.95

Great selection of Jing Tea's £2.75

English Breakfast

Earl Grey

Peppermint

Chamomile

Lemongrass & Ginger

Blackcurrant & Hibiscus

Jade Tips Sword Green

Speciality coffee by Olfactory Coffee Roasters £2.95

Americano

Latte

Cappuccino

Flat White

Mocha

Decaf coffee

Espresso single/double

Macchiato

Zuma hot chocolate

£1.90/£2.40

£1.90

£2.50

Appetisers

Marinated Olives £3.50

Smoked Almonds £4.50

Fresh Cornish Bread Selection & Seaweed Butter £4.00

Dorset Rock Oyster, shallot and red wine vinegar £3.00

Duchy Charcuterie, sea salt and rosemary focaccia (serves 2) £11.50

Starters

Garden Pea, Mint and Mozzarella Risotto (v) £9.95
make it a main course £15.95

Cornish Goats Cheese Mousse £10.50
heritage tomatoes, pine nuts and basil pesto

Chicken and Truffle Terrine £10.95
truffle mayonnaise, green beans and shallot salad

Thai Crab Cake £10.95
red pepper and coconut sauce, coriander and rocket

Sea Bream Ceviche £10.50
avocado, pink grapefruit, citrus vinaigrette, coriander

Hand Dived Scallop & Dorset Rock Oysters £15.00
seaweed butter, herb crumb and lemon

The Cove Smoked Salmon £11.95
pickled cucumber, dill crème fraiche, sourdough

Classic Chicken and Bacon Caesar Salad £14.50
Parmesan, anchovy, poached egg, croutons
Vegetarian option available (v) £10.50

Mains

Fish and Chips £15.00
Cornish haddock, Sharp's Atlantic ale beer batter, minted peas, tartare sauce

Roast Cornish Cod £21.50
lemon puree, sobrasada, sea herbs and crab

Pan Fried Curried Monkfish £24.50
mussels, saffron, grain mustard and cream tarragon sauce

Half of Whole Lobster Thermidor POA
(subject to availability)

The Cove Beef Burger - served with fries £15.00
Philip Warrens quarter pounder, red onion, tomato, lettuce, potato bun, Cove burger sauce

Extra toppings
egg | cheese | smoked bacon | guacamole £1.50

Veggie Burger - served with fries £10.95
Portobello mushroom, goats cheese, chargrilled red peppers, red onion, potato bun, Cove burger sauce (v)

Honey Roasted Cornish Duck Breast £21.00
summer cabbage, Girolles, roast garlic and a five spice sauce

Fillet of Darts Farm Beef Char-Grilled £35.00
horseradish & shallot confit, spinach, King Oyster mushroom and red wine sauce

From The Grill
served with Portobello mushroom and a choice of; fries | minted new potatoes | potato purée

Phillip Warrens Butcher
Chicken Supreme 8oz 226g £16.50
Sirloin steak 8oz 226g £23.75
Ribeye steak 10oz 283g £26.50

Darts Farm Butcher
Beef fillet 6oz 170g £32.00

Sauces £3.00
Béarnaise | Mushroom | Green Peppercorn

Sides

Coleslaw £3.50

Skinny fries £4.00

Potato purée £4.00

Cornish minted new potatoes £4.50

Mac & Cheese £4.50

Tender sprouting broccoli, hazelnut butter £4.50

Green beans & snow beans £4.50

Salad of Iceberg lettuce & mange tout with Helford blue cheese dressing £4.75

Mixed leaf, tomato and red onion salad £4.75

Signature

5.30PM-8.30PM

MICHAEL'S TASTING MENU

Menu to be taken by all guests at table

Scallop Ceviche
avocado, pink grapefruit, citrus vinaigrette, and coriander

Chicken and Truffle Terrine
truffle mayonnaise, green beans and shallot salad

Roast Cornish Cod
lemon puree, sobrasada, sea herbs and crab

Fillet of Darts Farm Beef Char-Grilled
horseradish & shallot confit, spinach, King Oyster mushroom and red wine sauce

Selection of Cheeses

Pistachio Soufflé pistachio custard
and pistachio ice cream

Matching wine flight £80 per person
£49 per person

Desserts

Banana and Lime Parfait £8.50
milk chocolate, caramelised banana, peanut butter ice cream

Chocolate and Cherry Mousse £10.00
yoghurt sorbet and macerated cherries

Vanilla Set Cream £8.50
raspberry, elderflower and honeycomb

Pistachio Soufflé £9.50
pistachio custard and pistachio ice cream

Selection of cheeses £10.00

Cornish cream tea

3.30PM – 5PM
Cornish Cream Tea £8.00
fruit and plain scone, strawberry jam, Rodda's clotted cream and a choice of tea

Cake POA
please ask staff for our cake of the day choices available

For allergen information please enquire with your waiter. Some food and drink that we serve may contain nuts and other allergens and whereas we put in place measures to avoid cross contamination, we cannot guarantee that there will not be traces.

A discretionary service charge of 12.5% will be added to the bill.