

## Morning

11am - 12pm  
Croissant | Pain au chocolat **£2.95**

Selection of Teas & Coffees

## Appetisers

Marinated Nocerella olives **£4.25**

Smoked almonds **£4.50**

Fresh Cornish bread selection  
& seaweed butter **£4.95**

King prawns **£7.95**  
spicy tomato sauce

## Starters

Roast pumpkin risotto (v) (vg) **£10.50**  
cumin, parsley, wild mushroom and  
parmesan  
*make it a main course* **£17.50**

Goats cheese mousse (v) (vg) **£10.95**  
roasted beetroot and caramelised walnut

Ham hock and smoked chicken terrine **£10.95**  
truffle mayonnaise, pickled mushrooms,  
crostini, hazelnuts

Cornish crab cake **£11.50**  
red pepper and coconut sauce, coriander  
and rocket

Pan fried Cornish mackerel **£11.95**  
Thai puree, fennel dill salad, spiced tomato  
sauce basil oil

Marinated Loch Duart salmon **£12.50**  
honey & soy vinaigrette, dill yoghurt,  
crispy capers and sourdough, Oscientra  
caviar

Ravioli of wood pigeon **£10.50**  
caramelised cauliflower puree porcini  
mushroom and madeira sauce

## Vegan

Fennel, dill and orange salad **£9.00**  
globe artichoke and basil pesto  
*make it a main course* **£16.00**

Romanesco steak, hazelnut **£18.95**  
crispy kale, pickled shallot, vegan pesto

Veggie or Vegan burger **£14.00**  
Portabello mushroom, roasted red pepper,  
goat cheese or vegan cheddar

## Mains

### From our fish mongers

Fish and chips **£16.95**  
haddock, Sharp's Atlantic ale beer batter,  
minted peas, tartare sauce

Roast tronchon of brill **£27.50**  
bok choy, crab, lemongrass & ginger broth  
Sesame and coriander oil

Pan fried monkfish, mussels **£22.50**  
saffron, wholegrain mustard & tarragon  
sauce

### From our butcher

The Cove beef burger - served with fries **£16.00**  
Philip Warrens quarter pounder, red onion,  
tomato, lettuce, potato bun, Cove burger  
sauce

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

Rump of lamb & braised belly **£24.50**  
herb crusted rump of lamb, carrot and  
cardamon puree, fondant potato, rosemary  
jus

Honey roasted duck breast **£22.95**  
orange braised chicory, spiced burnt apple  
puree, spiced duck jus

### From the grill

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

Phillip Warrens Butcher

Sirloin steak	8oz	226g	<b>£29.50</b>
Ribeye steak	10oz	283g	<b>£32.50</b>
Beef fillet	6oz	170g	<b>£33.00</b>

Sauces **£3.00**  
Béarnaise | Mushroom | Green Peppercorn  
| Spicy tomato sauce

## Sides

Skinny fries **£4.00**

Potato purée **£4.00**

Cornish minted new potatoes **£4.50**

Mac & Cheese **£4.50**

Seasonal Vegetables & hazelnut butter **£4.50**

Chargrilled bok choy with Goma dressing **£4.50**

Mixed leaf, tomato and red onion salad **£4.75**

Salad of Iceberg lettuce and snow peas with  
Cornish blue cheese dressing **£4.75**

## Signature

5.30pm till 7.30PM

### THE COVE TASTING MENU

Menu to be taken by all guests at table

Scallop ceviche with citrus vinaigrette  
avocado mouse, honey & soy, coriander, Oscientra  
caviar

Ham hock and smoked chicken terrine  
truffle mayonnaise, pickled mushrooms, crostini,  
hazelnuts

Roast tronchon of brill  
bok choy, crab, lemongrass and ginger broth  
Sesame and coriander oil

Honey roasted duck  
orange braised chicory, spiced burnt apple, spiced  
duck jus

Grilled beef fillet  
roast shallots, celeriac puree & red wine sauce

Selection of West country cheeses

Dark chocolate mousse  
white chocolate orange Chantilly, orange confit  
sorbet

**£90 per person**  
**Matching wine flight £55 per person**

## Desserts

Sticky toffee pudding **£9.50**  
butterscotch sauce and caramel ice cream

Chestnut parfait **£10.50**  
vanilla Chantilly, whiskey marmalade ice  
cream

Warm apple tart with apple coulis **£10.50**  
vanilla ice cream

Dark chocolate mousse **£10.95**  
white chocolate orange Chantilly,  
orange confit sorbet

Selection of cheeses **£12.00**  
apple & chutney, quince puree, grapes &  
celery

**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.**

**A 50p optional charity donation will be added  
to your bill. Please ask the team for more  
information**