

ALL DAY GRAZING

Available 12.30pm - 21:00pm

STARTERS

Soup du Jour
Freshly Baked Bread

Chicken Liver Parfait Pot
Quince, Crispy Onions, Pickled shallots, Brioche

Salad Of Golden Beetroot
Orange Cous Cous, Watercress,
Goat's Cheese Mousse, Hazelnuts, Chive Oil

Smoked Haddock Arancini
£12

MAIN COURSE

Curry Sauce, Soft Boiled Egg, Crushed Peas

Cornish Ale Battered Fish & Chips
Crushed Peas, Lemon, Homemade Tartare

Minute Steak
Rustic Chips, Watercress, Bearnaise Sauce

Glenbervie Burger
Cheese, Burger Sauce, Salad
Served on a Brioche Bun, with Rustic Chips

Mushroom Burger

Grilled Portobello Mushroom, Mushroom Duxelle Tarragon Mayo, Baby Gem, Smoked Cheese, Rustic Chips £14

SMALL PLATES

£8 per plate or three for £20

Crab ClawDevilled Mayo

Scallop KababHogs Pudding, Apple

Plaice Goujons Tartare Sauce

Grilled Mackerel on Toast
Lemon Mayo, Pickled Shallots

Sauté Tiger PrawnsGarlic, Lime

SWEETS

(See daily specials)

Ice Cream & Sorbet
Three Scoops of homemade Ice Cream or Sorbet served with berries

Three Local Cheese
Cornish Brie, Cornish Blue, Cornish Yarg, Quince, Biscuits, Grapes

SANDWICHES

Chef's Homemade Sweet of the day

Available 12.30pm – 5:30pm

Avocado, Crispy Onions
Sun Blushed Tomatoes, Rocket £10

Chicken, Bacon, Tarragon Mayo £10

Smoked Cheese, Sun Blushed Ketchup £9

Cornish Crab, Lemon, Dill Mayo £13

Served on White or Malted Granary Bread, with crisps and dressed salad garnish

AFTERNOON TEA

Available 12.30pm – 17:00pm All our afternoon teas are served with Cornish tea, or Cornish filter coffee.

Mullion Cream Tea £12

Plain and Fruit Scones, Cornish Clotted Cream

& Strawberry Jam

Mullion Cove Afternoon Tea £22.5 Selection of Finger Sandwiches, Scones, Cornish Clotted Cream, Strawberry Jam, and Homemade Cakes.

Champagne Afternoon Tea £38.5 Selection of Finger Sandwiches, Scones, Cornish Clotted Cream, Strawberry Jam, and Homemade Cakes and a glass of Gremillet Brut Champagne.

Tea and Cake \$\&\pmexists 6.5\$ Homemade Cake Served with a Pot of Tea or Coffee (Please ask for cakes of the day)

KIDS MENU

We are more than happy to provide a smaller portion of this menu or alternatively, please ask a member of our bar staff for a kids menu and crayons to keep them entertained.

PIZZA

£9.5

Margherita £15
Sun Blushed Tomatoes, Mozzarella, Basil Pesto

Mushroom £15
Sauté Wild Mushrooms, Mozzarella
Basil Pesto

Sweet Chilli Chicken £16
Pepperonata, Red Onion Marmalade

SIDES

All £5.95

Freshly Baked Breads & Olives
Cornish Butter, Olive Oil and Balsamic

Fries

Seasonal Vegetables

Buttered New Potatoes

Cove House Salad

RECOMMENDED WINES

bottle 150ml Prosecco Spumante NV £8.5 £35 (11%) Porte Nova, Veneto, Italy Delicately fruity and frothy; hints of apple and blossom **Gremilet Brut NV Champange** £12.5 £60 (12.5%) Balnot-sur-Laignes, Aube A stunning Champagne that delivers on all fronts. Sweet brioche overtones, balanced by peach and biscuit flavours. 175ml bottle Pino Grigio Rose 2020 £7.5 £26 (11.5%) Folonari, Venezie, Italy Pale, Salmon-pink, off dry & Fruity Merlot 2020 £7.5 £26 (13.5%) Cornella Estate, Chile Rich, ripe and full-bodied Sauvignon Blanc 2020 £9.20 £38 (12.5%) Marlborough, New Zealand Green nettle aromas and gooseberry fruit

Please see our full wine list for a more extensive selection

All our staff are trained in allergen awareness, please do not hesitate to speak to a member of staff if you have any allergen requests or requirements.