

# The Glenbervie

## Bistro

### ALL DAY GRAZING

Available 12.30pm – 8.45pm

#### SMALL PLATES

**Soup of the Day** £7.50  
Homemade Sourdough

**Raz El Hanout Roasted Squash** £8.50  
Harissa Marinated Goats Cheese  
Pomegranate, Mint and Almonds  
(Contains Nut, GF)

**Korean Fried Chicken** £9.95  
Asian Slaw, Sriracha Mayonnaise  
(Contains Nuts, DF)

**Crusted Squid** £9.95  
Chilli and Ginger Dressing, Asian Salad  
(Contains Nuts, DF)

**Pulled Moroccan Lamb** £9.95  
Flatbread, Harissa Crème Fraiche, Almonds  
(Contains Nuts)

**Seaweed & Sesame Crusted Tofu** £8.95  
Brocoli & Cashew, Mushroom Dashi  
(Contains Nuts, Vegan, GF)

**Cornish Mussels** £8.95  
Local Cider, Leek & Saffron Cream  
Bread

#### MAIN COURSE

**Fish and Chips** £19.50  
Pea Puree, Lemon, Tartar Sauce (DF)

**Mullion Cove Beef Burger** £16.50  
Fries, Mustard Mayo, Cheddar, Gherkin  
Tomato & Lettuce

**Cornish Mussels** £17.50  
Local Cider, Leek & Saffron Cream  
Fries, Bread

**Monkfish Katsu Curry** £24.50  
Sticky Rice, Bok Choi (DF)  
*(£5 supplement for spa day visitors)*

**Wild Garlic Yarg & Leek Sausages** £17.50  
Whole Grain Mustard Mash, Greens, Shallot  
& Tarragon Ketchup (V)

**Flat Iron Steak** £24.50  
Served Medium Rare Chips, Bearnaise Sauce  
watercress and Shallot Salad (GF)  
*(£5 supplement for spa day visitors)*

#### MULLION COVE SPA

The romance and healing of the sea permeates every aspect of our beautiful spa, from the materials used in the building itself to our natural, invigorating Atlantic Sea Salt spa treatments offered for your benefit.

**Please ask at reception for late availability for spa treatments.**

#### MULLION COVE LEISURE CLUB

Mullion Cove Hotel & Spa welcomes local residents to join our Spa & Leisure Club, which is open all year round. We have two levels of membership: full membership from £75 per month or gym memberships from £45 per month.

#### SIDES

**Mullion Cove House Salad** £5  
**Triple Cooked Fries** £5  
**Buttered Cornish New Potatoes** £5

#### NIBBLES

**Tomato & Pepper Hummus, Crumbled Feta, Croutes** £5

**Mixed Cured Meats** £8  
Focaccia, Balsamic Onions & Rocket (GF, DF)

**Garlic Marinated Anchovies** (GF, DF) £5

**Smoked Mackerel** £6  
Horseradish Mayo, Pickled Shallots, Capers (GF, DF)

**Marinated Artichokes** (GF, DF Vegan) £5

**Lemon Verbena Noccerella Olives** (GF, Vegan) £5

**Home made Bread** £5  
Whipped Butter, Hazelnut Duhka (Contains Nuts)

#### SANDWICHES

Available 12.30pm – 5:00pm

**Croque Monsieur** £11.5  
Pickled Vegetable Salad

**Roasted Mediterranean Veg & Goat Cheese Focaccia** £11.5  
Rocket, Pesto, Balsamic

**Smoked Salmon & Cream Cheese Sourdough** £13  
Rocket, Lemon Dressing, Caper Berries

**Bacon, Lettuce & Tomato Club Sandwich** £13  
Served on White or Malted Granary Bread and  
Dressed salad garnish

#### AFTERNOON TEA

Available 2.00pm – 5.00pm

All our cream/afternoon teas are served with tea, or filter coffee

**Mullion Cove Cream Tea** £12  
Plain and Fruit Scones, Cornish Clotted Cream  
& Strawberry Jam

**Mullion Cove Afternoon Tea (24 hour notice req)** £29.95  
Smoked Salmon Open Sandwich with Crème Fraiche  
Leek, Asparagus & Cheddar Tart  
Pork, Fennel & Apple Sausage Roll  
Scones, Cornish Clotted Cream, Strawberry Jam,  
Homemade Cakes (Contains Nuts)

**Champagne Afternoon Tea (24 hour notice req)** £43.50  
Smoked Salmon Open Sandwich with Crème Fraiche  
Leek, Asparagus & Cheddar Tart  
Pork, Fennel & Apple Sausage Roll  
Scones, Cornish Clotted Cream, Strawberry Jam,  
Homemade Cakes (Contains Nuts)

#### SWEETS

**Treacle Tart** £9  
Earl Gray Poached Prunes, Clotted Cream  
(Contains Nuts)

**Chef's Homemade Sweet of the day** £9  
(See daily specials)

**Ice Cream & Sorbet** £9  
Three Scoops of Ice cream or sorbet

**A Selection of British Cheeses** £13  
Chutney, Biscuits, Apple

#### CHILDREN'S 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.

#### RECOMMENDED WINES

150ml bottle  
**Prosecco Spumante NV** £9 £36  
(11%) **Porte Nova, Veneto, Italy**  
Delicately fruity and frothy; hints of apple and blossom

£14 £65  
**Gremillet Brut NV Champagne**  
(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  
**Pinot Grigio Rosé** £8 £28  
(11.5%) **Folonari, Venezia, Italy**  
Pale, Salmon-pink, off dry & Fruity

£8 £28  
**Merlot**  
(13%) **Rio Alto, Viña San Esteban, Chile**  
Rich, ripe and full-bodied

£7 £25  
**Shiraz/ Cabernet**  
(14%) **'Red Herring' South-Eastern Australia**  
*Spicy with layers of soft black-fruit*

£9.50 £39  
**Sauvignon Blanc**  
(12.5%) **Spring Creek Estate Marlborough, NZ**  
Green nettle aromas and gooseberry fruit

£7.50 £32  
**Muscadet Sur Lie**  
(12%) **Domaine de la Bretonnière, France**  
*Dry, zingy and fruity; crisp and refreshing*

**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.**