

# Sample Atlantic View Restaurant

Our team of experienced Chefs, led by Head Chef Anthony Theobald, spend their days preparing the freshest dishes, using, where possible, locally sourced ingredients including seafood and shellfish from our local fishermen; free range poultry, rare breed pork and grass fed meats all from Cornish farms, however, Great food takes time and we prepare all of our dishes to order, so if there is a slight delay during dinner, please rest assured that this is because we want you to enjoy only the best experience that we can offer. Our food is all about seasonality and letting our carefully sourced ingredients shine. Our menus change every day to make the most of what is fresh and in season.

## Starters

### Caramelized Onion Soup

Croque Madame

### Sticky Beef Short Rib

Tempura Broccoli, Potato Terrine, Whiskey Jus

### Smoked Haddock Risotto

Poached Egg Yolk, Matchstick Potato, Herb Oil

### Goats Cheese Ballotine

Pickled Beetroots, Dukka, Apple Gel

## Main Course

### Duo of Pork

Boulangère Potatoes, Braised Fennel, Glazed Carrots, Fructose Apple, Celeriac, Cider Jus

### Cornish Gurnard

Persiennes Potatoes, Chard, Bok Choi, Nasturtium Purée, Broccolini, Limoncello Sauce

### Confit Garlic, Parmesan & Chive Potato Gnocchi

Tomato Ragu, Sautéed Wild Mushrooms, Mangetout

### Catch of the Day

Crushed New Potatoes, Tenderstem, Braised Baby Gem, Tarragon Butter Sauce

### Ribeye Steak

Triple Cooked Chips, Watercress & Shallot Salad, Bearnaise Sauce  
(£13 supplement)

## Sides

Fries

House Salad

Bread and Olives

Seasonal Vegetables

Cornish New Potatoes

(£5 Supplement)

## Food Allergies

If you have a food allergy or a special dietary requirement, please let a member of our staff know before placing your order. Our kitchen is a multi-use kitchen and although great care is taken when handling food, we cannot guarantee a completely allergen free environment. For more information, please feel free to speak to a member of staff.

# Sweets

## **Mango Soufflé**

Mango, Lime & Chilli Salsa

## **White Chocolate & Raspberry Crème Brûlée**

Cornish Gingerbread Ice Cream, Ginger Crumb

## **Tonka Bean Cheesecake**

Chocolate Disc, Chocolate Ice Cream

## **Selection of Ice Creams**

Caramel Sauce, Honeycomb

## **A Selection of Four British Cheeses**

Crackers, Chutney, Grapes  
(£6 supplement)

*For a perfect all round dessert wine...*

**Monbazillac** 2017, Chateau Vari - £6.50 per glass, £19.50 per half bottle

# Tea & Coffee

## **Freshly Brewed Cornish Tea or Ground Coffee**

Homemade Petit Fours

Two Courses with coffee £40.00 per person

Three Courses with coffee £45.00 per person

## AUGUST WINE RECOMMENDATIONS

*For a Crisp, Fruity and Zesty White, ideal for fish or shellfish*

**Muscadet Sue Lie**, (25) 2021 Domaine de la Bretonniere, Loire (12%)  
dry, zingy and fruity, crisp and refreshing - £31

*For a very aromatic, exotic fruity white, ideal for white meat or pasta dishes*

**Viognier** 2020 (23) Saint-Peyre, Pays d'Oc, France (13%)  
Apricots and honey-tinged with ripe, exotic fruit - £31

*For a big, rich red, ideal for game or beef dishes*

**Tannat 'Revolution'** 2020 (71) Vina Progreso, Canelones, Uruguay (13.5%)  
Robust, rich and smooth with approachable tannins - £38