

# Sample Atlantic View Restaurant

## Sunday Lunch

Our team of experienced Chefs 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

#### **Celeriac & Apple Soup**

Chive & Apple Dressing

#### **Pan Fried Gurnard**

Smoked Haddock Chowder, Samphire

#### **Pickled Beetroot Salad**

Feta, Pine Nuts, Raspberry Vinegar Gel

### Main Course

#### **Roast Sirloin of Beef**

Roast Potatoes, Yorkshire Pudding, Red Cabbage  
Carrots and Parsnips, Cauliflower Cheese

#### **Chive Gnocchi**

Nasturtium Pesto, Summer Vegetables

#### **Grilled Plaice**

Crushed New Potatoes, Pak Choi, Hollandaise Sauce

### 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.

# Sides

Fries  
House Salad  
Bread and Olives  
Rocket, Parmesan and Sun Blushed Tomato Salad  
Seasonal Vegetables  
Cornish New Potatoes

**(£5.95 Supplement)**

# Sweets

**White Chocolate & Raspberry Crème Brulée**  
Biscotti, Coffee Ice Cream

**Chocolate Fudge Cake**  
Chocolate Sauce, Cherries, Ginger Crumb#

**Roskilly's Ice Cream or Sorbet**  
Toffee Sauce, Chocolate Crumb

**A Selection of Three Cornish Cheeses**  
Cornish Yarg, Helford Blue, Cornish Brie, Crackers and Grapes  
(£3 supplement)

# Tea & Coffee

**Freshly Brewed Cornish Tea or Ground Coffee**  
Homemade Petit Fours (£3 Supplement)

Two Courses with coffee £29.95 per person

Three Courses with coffee £34.95 per person

## WINE RECOMMENDATIONS FRENCH BUY THE BOTTLE

*For a floral, balanced white, ideal for fish, shellfish or white meat*

**Picpoul de Pinet** 2021 Saint-Peyre Languedoc (13%)  
Floral and Brilliantly Balanced - £30

*For a light red, ideal for chicken or pork dishes*

**Pinot Noir 'Villa des Croix'** 2020 Les Vignes d'Oc, Languedoc (13%)  
Aromatic, Smooth and Structured - Great Fruit £30

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

**Côtes du Rhône** 2020 Domaine Roche-Audran, (13.5%)  
Big, rich and warming Grenache-dominated red - £33