

# MULLION COVE HOTEL

## AUTUMN MENU

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### STARTERS

**Roasted Rabbit Saddle**

Wild Mushroom and Spinach, Pickled and Roasted Carrots, Onion and Thyme Puree (Su,M)

**Bacon and Vegetable Chowder**

Mussel Popcorn, Pea Shoots, Crusty Bread (F,Su,Mo,M)

**Pan Fried Fillet of Red Mullet**

Ratatouille Puree, Lemon Roasted Mediterranean Vegetables, Parsley Pesto (F,M,Su,TN)

**Beetroot Risotto**

Chicory, Goats Cheese, Gremolata, Micro Rocket (Su,M,V)

### FROM THE GRILL

**8oz\* Ribeye of Cornish Beef**

£5.00 Supplement

**8oz\* Sirloin of Cornish Beef**

£5.00 Supplement

**8oz\* Fillet of Cornish Beef**

£9.00 Supplement

All our steaks are served with either New potatoes and Vegetables or Rustic Chips and Salad with a choice of either, Black Peppercorn or Red Wine Sauces (Su,M)

\*Approximate weight before being cooked

### MAIN COURSE

**Ham Crusted Pork Tenderloin**

Ham Hock Croquette, Cider Poached Apples, Peas and Beans, Cider Sauce (M,Su,G)

**Seared Venison Steak**

Braised Red Cabbage, Parsnip Puree and Crisps, Fondant Potato, Red Wine Sauce (Su,M)

**Pan Roasted Fillet of Salt Cod**

Pickled and Pureed Fennel, Lemon Gel, Roasted Jerusalem Artichokes, Dill Sauce Vierge (F,Su,M)

**Coriander Gnocchi**

Curried Mixed Beans, Carrot Puree, Roasted Chanteney Carrots, Mango Salsa (Su,M,V,G)

### SWEETS

**Dark Chocolate Brownie**

Pumpkin, Vanilla, Hazelnut, Orange (M,Su,G,TN)

**Plum Tasting Plate**

Panna Cotta, Tarte Tatin, Ice Cream (M,Su,E,G)

**Caramel Sous Vide Pineapple**

Pink Peppercorn, Banana and Passion Fruit Sorbet, Raspberries, Orange Caramel Sauce (M,Su)



**Three Course £39.95 per person**

For your information and reassurance, all dishes show which potential allergens they may contain: E=Egg; Mo=Mollusc; CR=Crustacean; C=Celery; M=Milk; F=Fish; TN=Tree Nuts; So=Soya; Se=Sesame; Su=Sulphites; Lu=Lupin; Pe=Peanuts; Mu=Mustard; G=Gluten; V=dishes suitable for vegetarians VE=dishes suitable for vegans