

## Sweets

### **Blueberry Bakewell Tart**

Clotted Cream, Toasted Almonds, Cherry Compote  
**£9.00**

### **Chocolate Delice**

Vanilla Ice Cream, Orange, Hazelnut Crumb  
**£9.00**

### **Pavlova**

Meringue, Chantilly, Berry Compote, Berries  
**£9.00**

### **Roskilly's Ice Cream or Sorbet**

Served with Fresh Berries  
**£8.00**

### **A Selection of Three South West Cheeses**

Cornish Yarg, Helford Blue, Cornish Brie, Camembert, Driftwood Goats Cheese, Crackers  
Chutney and Grapes  
**£11.00**  
(£3 supplement for dinner inclusive guests)

## Tea & Coffee

### **Freshly Brewed Coffee**

Petit Fours

### **Loose Leaf Cornwall Tea**

Petit Fours

**£5.00**

**One course – As Priced**

**Three courses - £40.00 per person**

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.



**MULLION COVE**  
**HOTEL & SPA**

*A World of its Own*

**SAMPLE**  
**DINNER MENU**

## Amuse Bouche

Homemade Bread and Something Small to Start  
**£5.00**

## Du Jour Starters

**Courgette and Basil Soup**  
Crème Fraiche, Toasted Almonds  
**£7.00**

**Steamed Mussels**  
Tomato and Chorizo Broth, Shaved Fennel, Orange  
**£9.00**

**Chicken Liver Parfait**  
Pear Puree, Bacon and Onion Chutney, Watercress, Crostini  
**£9.00**

**Cauliflower Cheese**  
Roast Florets, Cauliflower Cheese Puree, Smoked Cheddar Croquette, Caper and Sultana Dressing  
**£9.00**

## A la Carte Starters

**House Cured Salmon**  
Orange, Red Onion, Capers, Horseradish Crème Fraiche, Pea Shoots  
**£9.00**

**Chicken Liver Parfait**  
Bacon and Onion Chutney, Crostini, Apple Puree, Watercress  
**£9.00**

**Cornish Blue Salad**  
Romaine Lettuce, Pear Puree, Grapes, Walnuts, Celery, Sour Cream Dressing  
**£9.00**

## Du Jour Main Course

**Seared Duck Breast**  
Duck Leg Shephards Pie, Carrot Puree, Kale, Turnips, Madeira Sauce  
**£17.00**

**Pan Fried Stone Bass**  
Potato Rosti, Celeriac Puree, Wild Mushrooms, Spinach, Chicken Butter Sauce  
**£17.00**

**Roasted Crown Prince Squash**  
Pearl Barley, Blue Cheese, Sage Crisps, Pumpkin Puree, Toasted Seeds, Poached Egg  
**£17.00**

**Catch of the Day**  
Day Boat Caught Fish Served with Sautee New Potatoes, Seasonal Vegetables,  
Caper Beurre Noisette  
**£17.00**

## A la Carte Main Courses

**Fish and Chips**  
Beer Battered Local Fish, Chips,  
Crushed Peas, Tartare Sauce  
**£14.00**

**Mullion Cove Beef Burger**  
Brioche Bun, Hand Cut Chips, Salad, Burger Sauce, Baby Gem Lettuce, Tomato,  
£2 extras – Bacon, Cheese, Onion Rings  
**£14.50**

**Falafel**  
Chickpea Falafels, Roasted Mediterranean Vegetables, Yoghurt  
Coriander Dressing, Flatbread  
**£14.00**

**Cornish Char-Grilled Sirloin of Beef**  
Served with Chips, Salad and Peppercorn Sauce  
**£20.00** (£5 Supplement)

**Cornish Char-Grilled Fillet of Beef**  
Served with Chips, Salad and Peppercorn Sauce  
**£30.00** (£10 Supplement)

**Margherita Pizza**  
Basil and Thyme Marinated Mozzarella, Tomatoes, Sun Blushed Tomato Pesto  
**£12.95**

**Italian Pizza**  
Salami, Olives, Basil Pesto, Mozzarella  
**£13.95**

**Vegetable Pizza**  
Roasted Peppers, Aubergine, Courgette and Red Onion  
**£12.95**

**Tiger Prawn Pizza**  
Tiger Prawns, Red Peppers, Roasted Garlic Oil, Chilli  
**£13.95**

## Sides

**Skinny Fries**  
**House Salad**  
**Bread and Olives**  
**Rocket, Parmesan and Sun Blushed Tomato Salad,**  
**Seasonal Vegetables**  
**Cornish New Potatoes**  
**All £4.00**