

# SAMPLE ALL DAY Grazing Menu

Available 12.30pm – 9pm

# **STARTERS**

	Starter	Main
Soup du Jour Freshly Baked Bread	£7.5	
Crab Cake Crushed Peas, Tartar Volute and Yoghurt Dressing	£9.5	£16
Chicken Caesar Salad Anchovies, Croutons	£9.5	£16
Blue Cheese Salad Cornish Blue Cheese	£9.5	£16

## SANDWICHES

Available 12.30pm – 5:30pm

Halloumi, Sun blushed Tomato, Pesto Mayonnaise

Chicken and Bacon
Tarragon Mayonnaise £10
Ham, Tomato, English Mustard £9
Cornish Crab, Lemon, Dill Mayonnaise £13

£10

£10

Served on White or Malted Granary Bread, with crisps and dressed salad garnish

#### PIZZA

Available 12.30pm – 9pm

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<b>Tiger Prawn Pizza</b> Crab Sauce, Tiger Prawns, Chorizo, Sun blushed Tomato	£15
<b>Charcuterie Pizza</b> Salami, Palma Ham, Coppa, Rocket	£15
Margherita Pizza Heritage Tomatoes, Mozzarella, Pesto	£13
Mushroom Pizza Field, Chestnut, Oyster, Wild Garlic and Truffle Pesto, Mascarpone	£14

#### MAIN COURSE

Southern Fried Cauliflower Satay Dressing, Coriander, Roasted Aubergine, Pickles, Fries	£15
Cornish Ale Battered Fish & Chips Crushed Peas, Lemon, Homemade Tartare	£16
Char Grilled Fillet Steak Rustic Chips, Watercress, Peppercorn Sauce	
8 oz Fillet	£30
Chick Pea Falafel Burger Chunky Raita, Fries, Salad, Tomato	£15
Glenbervie Burger Cheese, Bacon, Red Pepper Relish, Salad Served on a Brioche Bun, with Rustic Chips	£16

#### AFTERNOON TEA

Available 12.30pm – 5:30pm

All our afternoon teas are served with Tregothnan loose-leaf tea, or filter coffee.

Plain and Fruit Scones, Cornish Clotted Cream
& Strawberry Jam

Mullion Cove Afternoon Tea
\$20
Selection of Finger Sandwiches, Scones, Cornish
Clotted Cream, Strawberry Jam, and Homemade

**Mullion Cream Tea** 

Cakes. (For two to share)

Tea or Coffee

**Champagne Afternoon Tea** £35 Selection of Finger Sandwiches, Scones, Cornish Clotted Cream, Strawberry Jam, and Homemade

Tea and Biscuits £5
Homemade Biscuits served with a Pot of

Cakes and a glass of Gremillet Brut Champagne.

**Tea and Cake** £6 Homemade Cake Served with a Pot of Tea or Coffee (Please ask for cakes of the day)

#### **SWEETS**

Chef's Homemade Sweet of the day (See daily specials)	£5.95
Ice Cream & Sorbet	£5.95
Three Scoops of Mullion Cove Hotel's homemade	Э
Ice cream or sorbet, with brandy basket	

Three Local Cheese £7.95
Tintagel Goats Cheese, Cornish Brie, Cornish Blue

Plum and Cranberry Chutney, Biscuits, Grapes

# Kids 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.

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.

### **SNACKS**

Marinated Olives & Freshly baked bread	£6
Freshly Baked Breads Cornish Butter, Olive Oil and Balsamic	£5
Fries	£5
Seasonal Vegetables	£5
Buttered New Potatoes	£5
Rocket, Parmesan and Sun Blushed Tomato Salad	£5

#### RECOMMENDED WINES

	175ml	bottle
Prosecco Spumante NV (11%) Porte Nova, Veneto, Italy	£8	£33
Delicately fruity and frothy; hints of apple and blossom		
Gremilet Brut NV Champange (12.5%) Balnot-sur-Laignes, Aube	£12	£55
A stunning Champagne that delivers on all fronts. Sweet brioche overtones, balanced by peach and		

biscuit flavours.		
Pino Grigio Rose 2019 (11.5%) Folonari, Venezie, Italy Pale, Salmon-pink, off dry & Fruity	£7.5	£26
Merlot 2020 (13.5%) Cornella Estate, Chile Rich, ripe and full-bodied	£7.5	£26
Sauvignon Blanc 2019 (12.5%) Marlborough, New Zealand	£8.5	£32

Green nettle aromas and gooseberry fruit

Please see our full wine list for a more extensive

selection