



MULLION COVE

HOTEL & SPA

A World of its Own

SAMPLE DINNER MENU

Starters

Leek and Potato Soup

Crispy Leeks
(V,M,G)

Chickpea Falafel

Carrot and Coriander Puree, Coconut Yoghurt, Roast Red Pepper
and Fennel Seed Salad, Flatbread
(V,M,G)

Steamed Mussels

Chorizo and Tomato Sauce, Orange, Dill, Crusty Bread (Mo,G,Mu)

Smoked Mackerel Pate

Beetroot Puree, Pickled Heritage Beetroot, Apple, Melba Toast, Pea Shoots
(F,M,Mu,G,Su)

Crispy Beef

Panko Coated Braised Feather blade, Parsnip Puree, Roast Onion
Thyme Sauce, Pickled Shallots
(G,M,Su)

Ham Hock Croquette

Black Pudding Puree, Piccalilli, Watercress, Poached Egg
(E,G,M,Su)

*"I know of no exception to the rule that food eaten in close proximity to where it was grown,
raised or caught always tastes better...."*

Bert Grose

*(Hotelier and gastronome)
1892 - 1971*

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. The menu may change throughout the course of the day due to market availability.

Should you require any assistance with any special dietary requirements please do ask to speak with our Restaurant Manager.

Relax.... unwind.... take in the view.... and enjoy your evening with us.

Three Courses with Coffee

£40.00

Main Course

Pork Belly

Dauphinoise Potato, Sprouts, Bacon and Pine Nuts, Rhubarb and Apple Puree
Crackling, Cider Sauce (M,Su,Tn)

Honey and Soy Glazed Duck Breast

Duck Leg Croquette, Broccoli Puree, Kale, Madeira Sauce
(So,M,G,E)

Seared Sea Bream

Sautee New Potatoes, Aubergine Puree, Mange Tout and Samphire
Brown Shrimp Butter
(F,M,Mo)

Poached Smoked Haddock

Bacon Chowder, Mussels, Leeks
(F,M,Mo)

Pea and Mint Arancini

Baked Ratatouille, Crushed Peas, Mozzarella

8oz Cornish Beef Fillet

Fondant Potato, Wild Mushrooms, Spinach
Red Wine Sauce, Mushroom Puree
(M,Su,Tn) (£9 Supplement)

Simple & Classic

Fish and Chips

Beer Battered Local Fish, Crispy Fries,
Crushed Peas, Tartare Sauce (F,G,Su,M)

Cornish Char Grilled Sirloin of Beef

Served with Chips, Salad and Peppercorn Sauce
(Su,M) (£5 Supplement)

Catch of the Day

Served with New Potatoes, Greens and Shrimp Butter
(Cr,F,M,Su)

Sides

All £4.00 each

Mussels in White Wine Sauce
Buttered New Potatoes
Chips, Parmesan, Truffle Oil
Beetroot, Orange and Basil Salad

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 vegan. Although every effort is taken by the kitchen team to avoid cross-contamination, we cannot guarantee an allergen free environment.

Sweets

Sticky Toffee Pudding

Toffee Sauce, Rum Soaked Raisins, Clotted Cream (V,M,G,E)

Chocolate Tart

Mixed Berry Coulis, Vanilla Ice Cream (M,E,V,G)

Panna Cotta

Roasted Coconut, Strawberry Coulis, Raspberries (M,G,E,V)

Homemade Ice Cream or Sorbet

Served with Fresh Berries (M,E,G,V)

A Selection of Three Cornish Cheeses

Please choose from our cheese selection, Crackers, Chutney and Grapes

Cheese Board

Our Selection of cheeses have been handpicked by chef to ensure that we are providing you with the very best English and Cornish Cheeses. Each cheeseboard is served with crackers, homemade chutney and grapes. If you wish to take cheese as an additional course a £8.00 supplement shall apply)

Helford Blue

From Treveador Dairy, Cornwall. This is a Soft and Creamy Cheese is full of flavour with a greyish blue rind. Cows Milk, Pasteurised. (V)

Cornish Brie

One of the Worlds best known soft Cheeses. A Full Fat, mildly flavoured, Pasteurised Soft and Creamy Cheese. (V)

Cornish Camembert

From Trevarrian Cornish Creamery. This is a Soft Cow's Milk Cheese with a White Mould Coating with a Creamy Centre. Pasteurised (V)

Cornish Blue

From the Cornish Cheese Company, Liskeard. This is a moist and sticky Gorgonzola Style Cheese made from Cows Milk. Pasteurised

Cornish Nettle Yarg

From Lynher Dairies, Cornwall. This is semi hard, Cow's Milk Creamy Cheese with a Crumbly Core, Wrapped in nettle leaves. Pasteurised. (V)

Driftwood

From White Lake Dairies, Somerset. This is a fresh, Silky Smooth, thick textured, Ash covered cheese with a distinctive Lemon flavour (V)

