

House Wines

BUBBLES

Prosecco "Porta Nova" NV

*Intense fresh and fruity aroma of pears, dry to medium dry,
with a delicious refreshing character* **£33**

Champagne "Gremillet" Brut, NV

*Awards winning Small grower's champagne with plenty of bottle
age ensuring great ripeness* **£50**

WHITE WINE

Pinot Grigio 2019

*Donini, Venezie, Italy, (12%)
The 'Real McCoy' Juicy and very fresh* **£25**

'Les Terrasses', Sauvignon Blanc /Grenache, 2019

*Rhône Valley, France, (12.5%)
Fresh, zesty flavorful dry white* **£21**

Chenin Blanc, Klippenkop 2019

*Robertson, South Africa (13%)
Unusually Exotic for Chenin – very ripe* **£25**

ROSE WINE

Cotes de Provence Rose, 2019

*Mas Fleurey, Var, France (12.5%)
Ripe summer fruits, Vibrant and Zingy. Dry* **£32**

Pinot Grigio Rose, 2019

*Folonari, Provincia di Pavia, Italy (11.5%)
Pale, salmon-pink – off-dry & fruity* **£25**

RED WINE

Chateau La Passonne 2017

*Bordeaux, France (13%)
Ripe, blackcurrant fruit with soft tannins* **£29**

'Les Terrasses', Merlot/ Syrah 2019

*Rhône Valley, France (13.5%)
Deep-coloured, soft and rounded* **£21**

Tempranillo 'Castell' Montblanc 2015

*Catalonia, Spain (13.5%)
Big, bold and unoaked with luscious fruit* **£25**

Wines from our extensive wine list are also available. If you wish to choose wines from our full list then please ask for a copy from our waiting team.

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. Our takeaway packaging will identify food allergens for your safety.



MULLION COVE

HOTEL & SPA

A World of its Own

SAMPLE GLENBERVIE BISTRO LUNCH MENU

Starters

Mackerel Pate

Beetroot Puree, Pickled Cucumber
Orange, Melba Toast

£9.00

Ham Hock Terrine

Piccalilli, Apple Puree, Crostini
Dressed Leaves

£9.00

Cornish Blue Salad

Romaine Lettuce, Blue Cheese, Compressed Pear, Walnuts
Grapes, Celery, Sour Cream Dressing

£9.00

Sandwiches

All Served on a Choice of Granary or White Bread

Served with Salad and Crisps

Egg and Chive Mayonnaise

£8.00

Chicken, Bacon and Tarragon

£9.00

Cheddar and Tribute Chutney

£8.50

Smoked Salmon, Crème Fraiche and Rocket

£10.00

Cornish Crab and Lemon Mayonnaise

£12.00

Sweets

Chefs Desserts of the Day

Please ask for details

£9.00

Homemade Ice Cream or Sorbet

Served with Fresh Berries

£8.00

A Selection of Three Cornish Cheeses

Cornish Yarg, Helford Blue, Cornish Brie, Crackers
Chutney and Grapes

£11.00

Cornish Cream Tea

Tea or Coffee, Two scones, Clotted Cream, Jam

£9.50

Simple & Classic

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

£14.50

Bacon, Cheese, Onion Rings - £2 per extra

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

Ham and Mushroom Pizza

Ham, Mascarpone, Garlic Mushrooms

£12.95

Spicy Mediterranean Pizza

Chorizo, Roasted Red Peppers and Mozzarella

£12.95

Classic Margherita Pizza

Tomato, Cheese, Basil Oil

£11.95

The Vegetarian Pizza

Garlic Mushrooms, Roast Peppers, Red Onion Marmalade

£11.95

Il Samone Pizza

Smoked Salmon, Olives, Sun Blushed Tomatoes

£12.95

Sides

Skinny Fries

House Salad

Bread and Olives

Rocket, Parmesan and Sun Blushed Tomato Salad

Seasonal Vegetables

Cornish New Potatoes

All £4.00