

Atlantic View Restaurant

Our team of experienced Chefs, led by Head Chef Anthony Theobald, spend their days preparing the freshest dishes, using, where possible, locally sourced ingredients including seafood and shellfish from our local fishermen; free range poultry, rare breed pork and grass fed meats all from Cornish farms, however, Great food takes time and we prepare all of our dishes to order, so if there is a slight delay during dinner, please rest assured that this is because we want you to enjoy only the best experience that we can offer. 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.

Starters

Leek & Potato Soup

Truffle Crème Fraiche, Chives

Pan Seared Mackerel Fillet

Alsas Potato Salad, Roasted Beetroot

Duo of Lamb

Potato Fondant, Chantenay Carrots, Savoy, Red Wine Jus

Pickled Beetroot Salad

Whipped Goats Cheese, Hazelnut, Apple, Rocket

Main Course

Duo of Pork

Tenderstem Broccoli, Textures of Cauliflower, Mustard Mash, Cider Jus

Bouillabaisse

Scallops, Turbot, Mussels, Aioli Croute, Herb Oil, Pea Shoots

Pea & Mint Risotto

Goats Cheese Bon Bon, Parmesan Crisps, Crispy Shallots

Catch of the Day

Crushed Potatoes, Braised Baby Gem Lettuce, Tarragon Butter Sauce

Ribeye Steak

Triple Cooked Chips, Watercress & Shallot Salad, Bearnaise Sauce
(£13 supplement)

Sides

Fries

House Salad

Bread and Olives

Seasonal Vegetables

Cornish New Potatoes

(£5 Supplement)

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.

Sweets

Pannacotta

Raspberries, Chocolate Ice Cream

Chocolate & Hazelnut Tart

Orange & Mascarpone Ice Cream, Honeycomb

Lemon Meringue Pie

Strawberries, Strawberry Ice Cream

Selection of Ice Creams and Sorbets

Honeycomb

A Selection of Four British Cheeses

Crackers, Chutney, Grapes
(£6 supplement)

For a perfect all round dessert wine...

Monbazillac 2017, Chateau Vari - £6.50 per glass, £19.50 per half bottle

For a wonderful accompaniment to cheese

Martinez Vintage Port 1997 - £9.75 per glass, £135 per bottle

Tea & Coffee

Freshly Brewed Cornish Tea or Ground Coffee

Homemade Petit Fours

Three Courses with coffee £45.00 per person

Two Courses with coffee £40.00 per person

JULY WINE RECOMMENDATIONS

For a Crisp, Fruity and Zesty White, ideal for fish or shellfish

Muscadet Sue Lie, (25) 2021 Domaine de la Bretonniere, Loire (12%)
dry, zingy and fruity, crisp and refreshing - £31

For a very aromatic, exotic fruity white, ideal for white meat or pasta dishes

Sauvignon Blanc 2022 (29) Mount Vernon, Marlborough, New Zealand (12.5%)
Green nettle aromas and gooseberry fruit - £38

For a big, rich red, ideal for game or beef dishes

Côtes du Rhône 2021 (64) Domaine Roche-Audran, France (13.5%)
Big, rich and warming Grenache-dominated red - £34