

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

Celeriac & Apple Soup

Apple, Chive & Vanilla Dressing

Confit Pork Belly

Pomme Purée, Cauliflower, Savoy, Cider Jus

Steamed Cod Loin

Soy Fish Bone Broth, Vermicelli, Noodles, Pickled Shiitake, Sesame, Coriander

Main Course

Roast Sirloin of Beef – Served Medium Rare

Roast Potatoes, Tenderstem, Cauliflower Mornay,
Hispi Cabbage, Yorkshire Pudding, Gravy

Catch of the Day

Crushed Potatoes, Braised Baby Gem Lettuce, Tarragon Butter Sauce

Tomato & Herb Risotto

Parmesan Basket, Pine Nuts, Rocket, Basil Oil

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 Tart

Lemon, Raspberries, White Chocolate Powder

Selection of Ice Creams & Sorbets

Caramel Sauce, 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
(£3 supplement)

Three Courses with coffee £39.95 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) Lanark Lane 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