



MULLION COVE
HOTEL SPA & APARTMENTS
A World of its Own

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

Jerusalem Artichoke Soup
Chive Crème Fraiche, Sourdough

Pork Rilette
Shallots, Apple, Red Cabbage Puree, Pickled Mustard Seeds

Grilled Bream Fillet
Toasted Focaccia, Tomato Ragù, Sauce Vierge, Rocket

Scallops
Cauliflower Puree, Vietnamese Dressing, Crispy Onions, Hazelnuts, Coriander

Pickled Beetroot & Goats Cheese Salad
Apple, Hazelnut, Aged Balsamic

Main Course

8oz Ribeye
Triple Cooked Chips, Watercress & Shallot Salad, Bearnaise Sauce
(£13 Supplement)

Braised Lamb Shoulder
Butternut Squash, Fondant, Savoy, Carrots, Rosemary Jus

Pan Fried Cod
Smoked Haddock Chowder, Kale, Broccoli, Herb Oil

Catch of the Day
Crushed Potatoes, Tenderstem Broccoli, Baby Gem Lettuce, Tarragon Butter Sauce

Poached Hens Egg, Parmesan Gnocchi
Asparagus, Peas, Sauce Vierge, Parmesan Crisps

Miso Roasted Aubergine
Katsu Sauce, Sticky Rice

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

Chocolate Fudge Cake
Chocolate Sauce, Whipped White Chocolate Ganache

Eton Mess
Vanilla Meringue, Chantilly Cream, Berries

Treacle Tart
Ice Cream, Poached Prunes

Pistachio Frangipane
Chocolate Whip, Honeycomb & Chocolate Ice Cream, Strawberries

A Selection of Four British Cheeses
Crackers, Chutney, Grapes
(£6 supplement)

Selection of Ice Creams & Sorbets

For a perfect all round dessert wine...
Monbazillac 2017, Chateau Vari - £6.50 per 100ml glass

For a wonderful accompaniment to cheese
Martinez Vintage Port 1997 - £6.50 per 50ml glass

Tea & Coffee

Freshly Brewed Cornish Tea or Ground Coffee
Homemade Petit Fours

Three Courses with coffee £50.00 per person
Two Courses with coffee £45.00 per person

OCTOBER WINE RECOMMENDATIONS

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

Muscadet Sur Lie, (25) 2021 Domaine de la Bretonniere, Loire (12%)
dry, zingy and fruity, crisp and refreshing - £33

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 - £39

Côtes du Rhône 2021 (64) Domaine Roche-Audran, France (13.5%)
Big, rich and warming Grenache-dominated red - £36