



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

Minestrone Soup
Sourdough

Short Rib of Beef
Roast Carrot, Kale, Cauliflower Puree

Nori Wrapped Brill
Mushroom Dashi, Pak Choi, Pickled Shiitake

Main Course

Roast Sirloin of Beef
Cauliflower Cheese, Roast Potatoes, Honey Glazed Chantenay Carrots & Parsnips, Spring Greens, Yorkshire Pudding, Red Wine Gravy

Pan Roast Cod Loin
Cornish Smoked Haddock Chowder, Samphire, Herb Oil

Celeriac & Spinach Pithivier
Cauliflower Cheese, Roast Potatoes, Honey Glazed Chantenay Carrots & Parsnips, Spring Greens, Red Wine Gravy

Sides

Fries
Bread and Olives
House Salad
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

Elderflower & Berry Trifle
White Chocolate Chantilly, Strawberry & Mint Sorbet

Chocolate Cheesecake
Passionfruit Gel, Mango & Passionfruit Sorbet

Vanilla Crème Brulée
Oreo Biscuit, Whipped Chocolate Ganache, Salted Caramel

A Selection of Three Cornish 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 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

One Course with Tea or Coffee - £20.00

Two Courses with Tea or Coffee- £29.99

Three Courses with Tea or Coffee- £34.99

March Wine Recommendations

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

Muscadet Sur Lie, (25) 2024 Domaine de la Bretonniere, Loire (12%)
dry, zingy and fruity, crisp and refreshing - £33

'Polish Hill River' Riesling (37) 2022 Pauletts Clare Valley, South Australia (12%)
Tropical fruits & citrus compliments racy acidity

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

Pinot Noir 'Villa des Croix', (58) 2023, Les Vignes d'Oc, Languedoc, France (12%)
Aromatic, smooth and structured - £33