

Tea & Coffee

Freshly Brewed Cornish Tea or Ground Coffee
Homemade Petit Fours

Three Courses with coffee £50.00 per person

Two Courses with coffee £40.00 per person

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 - £34

'Polish Hill River' Riesling, (37) 2022 Paulets, Clare Valley, South Australia (12%)
Tropical fruits and citrus compliments racy acidity - £39

For a Big, Rich Red, ideal for game or beef dish

Tempranillo 'Castell' (56) 2024 Clos Montblanc, Catalunya, Spain (14%)
Big, bold and unoaked with luscious fruit - £32



MULLION COVE
HOTEL SPA & APARTMENTS

A World of its Own

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.

STARTERS

Chef’s Amuse Bouche du Jour, House Sourdough & Whipped Butter

Cornish Fish Soup
Garlic Croutes, Rouille

Atlantic Prawn & Cornish Crab Cocktail
Baby Gem, Marie Rose, Avocado, Pickled Cucumber, Lemon

St Austell Bay Mussels
Cider, Leek & Saffron Cream, Whipped Butter, House Sourdough

Chicken Liver Parfait
Soused Vegetables, Rye Toast

Hogs Pudding Scotch Egg
Homemade Brown Sauce

Creamy St Georges Mushrooms on Toast
Spinach, Garlic, Parsley, Parmesan, Sourdough

Cornish Rarebit
Tribute, Davidstow Cheddar, Mustard, Poached Hen’s Egg, Watercress Shallot & Apple Salad

Caprese Salad
Isle of Wight Heritage Tomatoes, Buffalo Mozzarella, Olive Oil, Cornish Sea Salt, Basil

MAIN COURSES

Filet Mignon
Potato & Thyme Rosti, Buttered Savoy, Caramelized Onions, Wild Mushrooms, Green Peppercorn Sauce (£14.00 supplement)

Ribeye Steak
Fries, Watercress & Shallot Salad, Peppercorn Sauce (£12.00 supplement)

Minute Steak
Fries, Watercress & Shallot Salad, Café De Paris Butter

Tomato & Rosemary Braised Lamb Shank
Mashed Potato, Broccoli, Kale, Black Olive Crumb, Crispy Capers

Whole Grilled Flat Fish Meunière
Buttered New Potatoes, Seasonal Vegetables (£8.50 supplement)

Cornish Fish Pie
Cheddar Mash, Crispy Breadcrumbs, Seasonal Vegetables

Tribute Battered Cornish Haddock
Fries, Pea Puree, Tartar Sauce, Lemon

St Austell Bay Mussels
Cider, Leek & Saffron Cream, Fries, Whipped Butter, House Sourdough

Cornish Yarg & Leek Vegetarian Sausages
Mustard Mash, Seasonal Greens, Tarragon & Shallot Ketchup

Pea & Asparagus Risotto
Feta, Pinenuts, Rocket, Mint Oil

SIDES

£5.00

Fries
House Salad
Bread and Olives
Seasonal Vegetables
Cornish New Potatoes