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

Cream of Celeriac & Apple Soup
Walnut, Apple & Chive Dressing, Sourdough

Cornish Fish Cake
Crushed Peas, Warm Tartar Sauce

Chicken Liver Parfait
Toasted Focaccia, Quince, Burnt Orange, Pickled Shallots

Main Course

Roast Turkey Breast
Roast Potatoes, Pigs in Blankets, Seasonal Vegetables, Cranberry Sauce

Pan Roast Hake
Crushed Potatoes, Safron Velouté, Samphire, Mussels

Wild Mushroom Risotto
Roasted Artichokes, Pine Nuts, Parmesan, Rocket

Sweets

Bramble Eton Mess
Meringue, Chantilly Cream, Autumn Fruits, Blackberry Sorbet

Christmas Pudding
Brandy Sauce, Vanilla Ice Cream

Warm Chocolate Sponge
Salted Caramel, Oreo Crumb, Hot Chocolate Sauce, Vanilla Ice Cream

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.