



**THE CASTLE BEACH**  
*Restaurant*



AA Rosette Award

**Starter**

Seared breast of duck <i>butternut squash, confit plum, hazelnut, five spice jus</i>	£6.50
(V) Roasted tomato, fennel & red pepper soup <i>pesto, baked croutes</i>	£6.50
Pan seared mackerel fillet <i>fennel &amp; salami salad, pink grapefruit, lime and wasabi mayonnaise</i>	£6.50
(V) Jerusalem artichoke <i>pearl barley, pickled lemon, rocket shoots</i>	£6.50
Seared scallops <i>Cauliflower velouté, charred cauliflower, chive</i>	£10.50
Carpaccio of Cornish fillet <i>pickled mushrooms, shallot hearts, truffle, parmesan</i>	£8.50

**Palate cleanser**

<i>Raspberry &amp; champagne sorbet</i>	£1
---	----

**Main courses**

Pan-seared calves liver <i>creamed potato, carrot purée, shallot, savoy cabbage, Madeira jus</i>	£16.95
Duo of Cornwall and Devon pork <i>fondant potato, pistachio, fine beans, cider jus</i>	£16.95
Cornwall and Devon bistro steak <i>horseradish mash, spinach &amp; girolles, tomato, aubergine caviar, smoked garlic jus</i>	£29.50
Pan-seared sea bream <i>saffron potatoes, tomato &amp; basil provençal, tenderstem broccoli</i>	£16.95
Fillet of Cornish stone bass <i>spinach, shallots, clams, cod cheeks, fish sauce</i>	£23.50
(V) Cauliflower cheese risotto <i>soft poached hens egg, truffle &amp; parmesan</i>	£16.95

**On the side**

<i>tenderstem broccoli, Cornish new potatoes, rocket and parmesan salad</i>	£3 each
---	---------

All guests with a dinner inclusive rate have an allowance of £29.95 per person  
Any surplus to the allowance will be charged

Our food is produced in a kitchen that uses nuts, nut products, shellfish, fish, wheat, milk, eggs and soybean  
Whilst we will do all we can to accommodate guests with food intolerances and allergies. We are unable to guarantee that dishes will be completely allergen free. Please let a member of the team know if you have any allergies or intolerances

## Desserts

Dark chocolate mousse	£7.00
<i>orange parfait, textures of orange, chocolate soil</i>	
Matching dessert wine: Sauternes Les Garonnelles, Lucien Lurton et Fils (50ml)	£3.70
Set lemon custard	£6.50
<i>lime gel, almond crumb, marshmallow meringue</i>	
Matching dessert wine: Errazuriz Late Harvest Sauvignon Blanc, Casablanca Valley (50ml)	£3.00
Vanilla & bitter almond set cream	£6.50
<i>hazelnut crumb, hazelnut ice cream, vanilla cream</i>	
Matching dessert wine: Sauternes Les Garonnelles, Lucien Lurton et Fils (50ml)	£3.70
Chocolate steamed pudding	£6.50
<i>vanilla crème anglaise</i>	
Matching dessert wine: Errazuriz Late Harvest Sauvignon Blanc, Casablanca Valley (50ml)	£3.00
Selection of ice creams and sorbets	£6.50
<i>almond crumble, honeycomb shards</i>	

## Cornish Artisan cheeses

A selection of three or five	£7/£10
<i>apple, chutney, grapes, selection of biscuits</i>	

### Cornish Yarg

*A semi-hard cow's milk cheese that is wrapped in nettle leaves to form an edible though mouldy rind that is creamy with a slightly crumbly texture*

### Peninsula Smoked

*12 month old Applewood smoked mature cheddar*

### Trevarrian Cornish Brie

*Creamy & mellow soft cheese with a silky texture*

### Cornish Smuggler

*A traditional farmhouse cheddar style cheese with red-orange veins throughout the cheese*

### Cornish Blue

*A Gorgonzola style texture with a soft creamy centre made with pasteurised milk*

## Ports

### Dow's Fine Tawny Port

*It has a nutty, oxidative character in this pale of colour Port*  
50ml £3.80 Bottle £57

### Dow's Quinta do Bomfim, Vintage Port

*Excellent aromas of black berry fruits, combined with a hint of violet character*  
50ml £7.50 Bottle £65

## Homemade petit fours with tea or coffee

Cafetiere of coffee and petit fours

£2.95 per person

Speciality coffee and petit fours

£3.95 per person

*Americano, Cappuccino, Latte, Espresso, Machiato, Mocha*

All guests with a dinner inclusive rate have an allowance of £29.95 per person  
Any surplus to the allowance will be charged

Our food is produced in a kitchen that uses nuts, nut products, shellfish, fish, wheat, milk, eggs and soybean  
Whilst we will do all we can to accommodate guests with food intolerances and allergies. We are unable to guarantee that dishes will be completely allergen free. Please let a member of the team know if you have any allergies or intolerances