

Before your Lunch

Camel Valley Brut Sparkling wine, Cornwall

*Aromas of spring flowers, rich palate with bubbles and finishes with a zesty lemon and pastry fruit character
Gold medal winner - Sommelier awards 2016
125ml £6.75 Bottle £38.95*

Camel Valley Pinot Noir Brut Rosé Sparkling wine, Cornwall

*Aromas of hedgerows and apple orchards, leading to a well balanced palate and a pure, refreshing finish
Silver medal winner - Sommelier awards 2016
125ml £7.75 Bottle £45*

Starters

(V) Leek & Potato soup

chives, croutons

(V) Marinated beetroot

whipped goats cheese, pine nuts, balsamic

Rillettes of salmon & sea trout

fennel, crouton, horse radish

Ham hock croquettes

Piccalilli, English mustard, rocket shoots

Palate cleanser

Gin & lemon sorbet

£1

Main courses

Slow braised Devon and Cornwall beef

roasted potatoes, wild mushroom and shallot gravy

Roasted loin of Cornwall and Devon pork

roasted potatoes, apple sauce, grain mustard gravy

Pan-fried hake loin

saffron potatoes, spinach, tomato and basil provençal

Beer battered fish & chips

homemade tartar sauce, mushy peas, lemon wedge

(V) Nut roast fritters

baby courgette, roasted tomato, basil pesto

On the side

A selection of seasonal vegetables that you can help yourself to

Desserts

Apple & cinnamon crumble

vanilla crème anglaise

Dark chocolate tart

white chocolate sauce, pistachio crumb, orange crème fraiche

Bitter almond & vanilla set cream

Baileys cream, peanut crumb, banana ice cream

Artisan cheese plate a selection of three

apple, chutney, grapes, selection of biscuits

£5

Cornish Artisan Cheese Plate

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

Two courses £15.95

Three courses £17.95

Falmouth Loyalty Card

Collect 10 stamps in total, get one stamp for every time you spend £10 or more in a single transaction in the Castle Beach Restaurant or Bar and redeem it as:

1 card – Cream tea for two, 3 cards Sunday lunch for two and 4 cards Dinner for two

Terms & conditions apply

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.