

THE TERRACE

Our menu is inspired by the seasonal ingredients of Winter.

FROM THE SEA

All of our seafood is supplied directly from Cadgwith Kingfisher daily. *availability dependant

K F M, Kentucky Fried Monkfish, siracha £14
mayonnaise, corn on the cob, pickled cucumber,
radish & dressed leaves

Smoked haddock, leek and mustard croquette, £13
creamed leeks, wholegrain mustard, mussels &
winter greens

Housel Bay signature monkfish scampi, £13
seaweed tartare sauce, lemon, triple cooked
chips, cucumber, chilli & dressed leaves

Moules Marienere, served with our own £15
freshly baked bread & seaweed butter

Beer battered catch of the day, £14
triple cooked chips, minted peas, caper &
parsley mayonnaise

FROM THE FIELDS

Falafel, smashed avocado, tomato, £14
gem lettuce, sesame bun, triple cooked chips,
dressed leaves, naked slaw (v)

Housel Bay beef burger, bacon, cheddar, £14
gem lettuce, tomato, pickles, triple cooked chips,
brioche & naked slaw

Housel Bay Buddha Bowl, £12
avocado, spiced cous cous, yogurt
courgette & sweetcorn fritter, miso
aubergine, spring onion, puffed wild rice (v)

Baked focaccia sandwich, pastrami, Cornish £13
gouda, gem lettuce, tomato, American mustard
& pickles

Baked focaccia sandwich, goats cheese, £13
caramelised onion, & golden beetroot, gem
lettuce, tomato & pickles

SIDES

Triple cooked chips (v) £4

Buttered Cornish new potatoes (v) £4

Seasonal greens, garlic & parsley (v) £4

Housel made bread, virgin olive oil £3
& aged balsamic (v)

FRESHLY BAKED CORNISH FLATBREADS

Our own recipe, hand-made daily and
cooked to order, plenty for one or perfect to share.

"On" £13
Moroccan spiced lamb, caper, herb, tomato,
roasted garlic, yogurt, cucumber, mozzarella,
pine nut, flaked almonds & dressed leaves

"Mogh" £13
Cornish chorizo, salami, fried onion, red chilli,
tomato, mozzarella, rocket

"Pysk" £16
Tandoori monkfish, prawn, spring onion,
seaweed, oregano, tomato, mozzarella, mixed
leaves & Cadgwith crab

"Kes" £12
Goats cheese, roasted beetroot, red
onion marmalade, mozzarella, rocket & aged
balsamic (v)

"Pinaval" £13
Cornish Prosciutto, mushroom, pineapple,
tomato, oregano, mozzarella, mixed leaves,
mustard dressing

Please inform a member of staff of any intolerances or allergies.

THE TERRACE

LIGHT BITES

Available for Lunch, 12pm-3pm.

Rosemary & sea salt focaccia & nocellera olives	£6
Retallacks traditional pork pie, with Branston pickles, mature cheddar	£8
Soup of the day, with welsh rarebit	£8
Goats cheese, pesto & sundried tomato bruschetta, rocket, parmesan	£8
Cornish charcuterie served with pickled vegetables	£8

CHILDRENS

Available for Lunch and Dinner

Tomato, oregano and mozzarella flatbread, salad (v)	£7
Crispy fish, new potatoes, peas	£7
Primrose Herd sausage. chips. baked beans	£7

DESSERT

Available for Lunch and Dinner

Sticky toffee & date pudding, toffee sauce, clotted cream	£7
Dark chocolate brownie, chocolate sauce, vanilla ice-cream	£7
Artisan cheese, fig chutney, crackers, apple	£10
Selection of Roskilly's ice creams & sorbets	£6

CHILDRENS DESSERT

Available for Lunch and Dinner

Sticky toffee & date pudding, toffee sauce, clotted cream	£5
Vanilla, strawberry or chocolate ice-cream	£4

AFTERNOON TEA

A speciality of Cornwall.

Available from 12pm-5:30pm. Pre-booking is required.

Traditional Cornish Cream Tea
Scones, Cornish Clotted cream & strawberry jam with a pot of English breakfast* blend tea
£7.50 (pp)

Afternoon Tea
Scones, Cornish Clotted cream & strawberry jam, a selection of fresh finger sandwiches, a pot of English breakfast blend tea and a selection of miniature cakes.
£16.50 (pp)

Prosecco Afternoon Tea
Scones, Cornish Clotted cream & strawberry jam, a selection of fresh finger sandwiches, a pot of English breakfast blend tea, selection of miniature cake & a glass of Prosecco.
£24.00 (pp)

*Other teas are available on request.

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