



Spring Menu, 2024

APERITIVOS

Monterey Helford Gin & Navas Garden tonic. £8.50/£12.50
A wonderful aromatic dry gin, distilled a few miles away from us.
Paired with a fragrant garden tonic

Housel Negroni £12
The perfect pre-dinner drink to stimulate the appetite. Made with award winning Cornish Trevethan gin

Kir Royale £13.50
A classic aperitif, Creme de Cassis & Champagne

Please inform a member of staff of any intolerances or allergies and we will do everything we can to cater for you, however we cannot guarantee an environment completely free from allergens and therefore trace elements may still be present. Shellfish may contain shell.

SNACKS & SIDES

Ronnie's focaccia, balsamic, olive oil. £4.50

Cadgwith crab, pickled fennel & wild garlic mayo, toasted focaccia £14

Soy & honey glazed pork belly, cucumber, gem lettuce, spring onion, chilli £12
This pairs well with our oaked Coral Reef Chardonnay

Wild garlic & mushroom arancini, black garlic, rocket & parmesan £9

Hand cut fries, truffle, pecorino & sea salt £9

Hand cut fries with rosemary flaked sea salt £6

FROM THE SEA

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

Pan roasted market fish, spring onion croquette kales, lemon butter sauce ~ Enjoy with our Côtes de Gascogne, a crisp white with fruity aromas that pairs well with this refined fish dish. £25

Beer battered catch of the day, hand cut chips, seaweed tartare sauce, lemon £20

Roasted monkfish, Goan sauce, sweet potato, spring kales, courgette bhaji, peanut £27

SPECIALS

Please take a look at our specials board, for our special of the day!

FROM THE PLANT

Roasted cauliflower steak, goan sauce, courgette bhaji, peanut, coriander £19

Portobello mushroom burger, cheese, smoked paprika mayo, caramelised onion, brioche £16

Pan-roasted halloumi, orzo, pearl barley, courgette, aubergine & spring greens ~ this hearty dish pairs well with our Cote-Du-Rhone which provides subtle spice and warmth to match £19

FROM THE FIELDS

Rare breed pork belly, Boston beans, roasted carrot apple, spring greens £24

Housel Bay beef burger, bacon jam, cheese, gem lettuce, tomato, pickles, smoked paprika mayo £17

12 Hour Braised brisket, smoked mash, roasted roots, spring greens, crispy onion, parsley ~ our oaky and full-bodied Rioja is an excellent choice for this hearty and flavourful dish £24

PUDDINGS

White chocolate & lime mousse, raspberries, pistachio, raspberry sorbet ~ our Vistamar Sauvignon Blanc is a harmonious dessert wine to be enjoyed with this dessert. Complex fresh fruits that pair well with the notes of lime, and raspberry in the dessert. £9

Sticky ginger pudding, toffee sauce, clotted cream ice cream £8

Affogato, espresso, vanilla ice cream, pumpkin seed & hazelnut granola ~ add a shot of Disarrano or Kahlua (£4.20/£4.50) £7.50

Housel Bay cheese board, black onion seed chutney walnut, apple & millers crackers ~ enjoy with a glass of award winning Six Grapes port £15

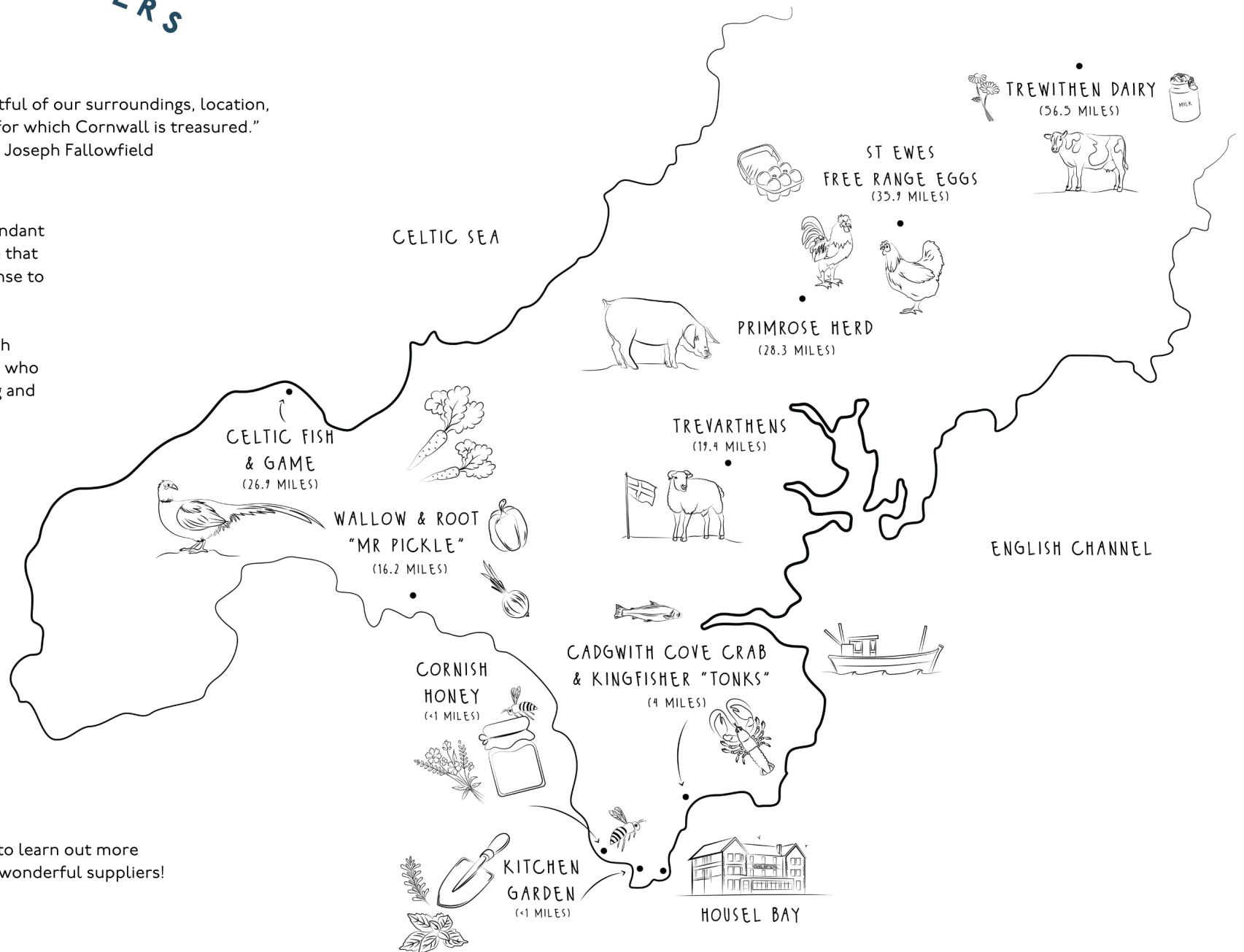
OUR SUPPLIERS

“We choose to be respectful of our surroundings, location, and immersive lifestyle for which Cornwall is treasured.”

Head Chef, Joseph Fallowfield

Cornwall has such an abundant array of seasonal produce that it simply doesn't make sense to utilise anything else.

It's a joy to work with such incredible local suppliers, who share our values, sourcing and growing the best quality produce in Cornwall.



Scan here to learn out more about our wonderful suppliers!

