



SUNDAY LUNCH 12:00PM — 3:00PM

SAMPLE MENU

STARTERS

Curried and smoked Newlyn-landed haddock

Mussel chowder, dill oil

Scallop ceviche

Leek brandade, crispy shallots, yuzu gel

Braised beef cheek

White onion and truffle velouté, Jerusalem artichoke textures

Twice-baked shepherd's crook soufflé

Waldorf salad

MAINS

28 day-aged Northcote Farm sirloin of beef

Seasonal vegetables, cauliflower cheese, Yorkshire puddings, pan jus

Roasted loin of Launceston pork

Apricot, sage & walnut stuffing, mustard mashed potato, cavolo nero, pan jus

Seafood bouillabaisse

Confit peppers, saffron potatoes, basil oil

Foraged wild mushroom risotto

Artichokes, rocket and parmesan

DESSERTS

Tonka bean panna cotta

Blackberry & apple textures, Belgium chocolate ice cream

Citrus lemon posset

Raspberry textures, meringue

Sticky toffee pudding

Butterscotch sauce

Selection of Cornish cheese

Traditional accompaniments

All rates include VAT.

Food allergies & intolerances: Before ordering, please speak to our staff about your requirements. Please note that we do not guarantee that our products are free from nut traces. Brasserie on the Bay does not knowingly use genetically modified foods.

Hotel guests: Guests staying on our dinner, bed & breakfast rates may choose dishes from each of the three courses. Some dishes require a supplement to be added to your bill, payable at departure. These dishes and their supplementary costs are clearly marked. Please note that nibbles and sides are also charged at a supplement.